



EST. 1995

STARTERS

PORTUGUESE OCTOPUS 20

Paprika Aioli, Orange, Cherry Pepper Salsa, Gastrique & Red Pepper Ragout

KOREAN PORK CHEEKS 18

Aji Amarillo Aioli, Japanese Pear, Wasabi Peas, Pickled Cucumbers & Ssamjang

SHRIMP TOAST 19

Cracked Pepper Aioli, Capers, Kalamata Olives, Tomatoes & Anisette Sauce

ROASTED CAULIFLOWER 17

Pine Nuts, Raisins & Tirokafteri

SOUP OF THE DAY 10

SALAD

MARKET GREENS

MAIN COURSES

ATLANTIC SALMON 60

Cannellini Beans, Sun Dried Tomatoes, Almonds, Garlicky Greens, Orange & Saffron Crema

CHAR GRILLED SIRLOIN STEAK 63

Lemongrass Hummus, Charred Broccolini, Pickled Slaw, Cilantro Creme Fraiche & Gochujang Sauce

JUMBO SHRIMP & SMOKED SALMON 62

*Yukon Gold Potatoes, Wild Mushrooms, Broccoli & Oven Roasted Tomatoes
Wasabi Aioli & Miso Cream*

TAMARIND GLAZED CHICKEN 53

*Toasted Chickpea, Apricot & Tomato Hash, Eggplant Salsa & Pickled Pearl Onion
Cucumber Raita & Pomegranate Gastrique*

COCONUT "CHANA MASALA" 52

*Crispy Tofu, Rapini & Marinated Cabbage
Egyptian Pea, Fruit Relish & Sweet Soy Vinaigrette*

DESSERT

CHEF'S SELECTION