



EST. 1995

STARTERS


CRISPY BRUSSELS SPROUTS 19 
Fra Diavolo & Gorgonzola Cheese

PORTUGUESE OCTOPUS 28 
Paprika Aioli, Cherry Pepper Salsa, Gastrique & Capers

ROASTED BONE MARROW 24 
Baguette & Chimichurri

BURRATA 19 
Olive Caper Relish, Pickled Melon, Lime Honey & Chili Oil

COLOSSAL SHRIMP COCKTAIL 24  
Charred Lemon & Cocktail Sauce

SAGANAKI 19 
Sesame Crusted Feta, Pita, Blistered Tomatoes, Basil, Lime Honey, Balsamic & Watermelon Salsa

CAULIFLOWER 19 
Pine Nuts, Raisins & Feta

SOUP OF THE DAY 12




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MAIN COURSES

The Following Selections Include House Salad & Choice of Dessert


HOISIN GLAZED SHORT RIB 80  
Black Bean Sofrito, Pickled Cabbage, Malagueta & Hoisin Honey

PAN SEARED CHILEAN SEA BASS 85 
Quinoa Salad, Apricot Chutney, Ginger Crema & Gochujang Sauce

OVEN ROASTED DUCK BREAST 85 
*Confit Potatoes, Blistered Grapes, Marinated Beets, Chevre & Sweet Carrot Puree
Ponzu Demi-Glace*

THE HEIGHTS SIGNATURE HAND CUT STEAK MKT 
Truffled Potatoes, Kafar & House Steak Sauce

HIBACHI GRILLED CHICKEN 75 
Charred Sesame Scallion Broccoli, Anise Radish Slaw, Tzatziki & Ssamjang

SAUTEED JUMBO SHRIMP 80 
Lemon Potatoes, Wild Mushrooms, Asparagus, Sriracha Aioli & Smoked Mustard Vinaigrette

TOASTED CHICKPEA "PLAKI" 70  
Spring Vegetables, Confit Local Mushrooms, Olive & Caper Relish

DESSERT

SORBET  
Macerated Berries

GREEK YOGURT 
Berries, Pistachios & Honey

FLOURLESS CHOCOLATE TORTE 