

DINNER

SERVED DAILY 6pm - 10pm

- F T SALMON AND CAVIAR** brioche bread, S&B salmon, pickles, dill, sour cream, baerii caviar 228 ★
O A
R B CAULIFLOWER WINGS cauliflower, smoked siracha, green onions 78
L
T E "MF" POTATOES fried potato mille-feuille, spicy sauce, house aioli (add 5g baerii caviar +150) 88 🍷 ★
H
E CHIPS AND DIPS blue corn chips, chickpea hummus, smoked eggplant romesco 88 🍷

S HOKKAIDO SCALLOPS passionfruit and lime agua chile, quinoa, avocado, cucumber, pickled red onions 148
T
A
pairing: blanc pineau spritz 128

R FENNEL SALAD caramelized fennel, stracciatella cheese, pomegranate, mint, coriander, evoo, sumac 88 🍷
T
E
pairing: summer rose spritz 118

R BURRATA GARLIC PRAWNS tiger prawns, chilli, burrata, evoo, croutons 148
S
pairing: cava agusti torello mata brut reserva, 88 per glass / 480 per bottle

SUCKLING PIG LETTUCE CUPS suckling pig, pickled daikon and carrots, vietnamese dressing, spicy peanuts 178 ★
pairing: domaine wardy obeideh 2015, 580 per bottle

SEARED HAMACHI jalapeño, shiso, yuzu pearls 98
pairing: melon oolong highball 158

COLD CAPELLINI salmon roe, baerii caviar, raw carabinero prawns, scallion oil 248 ★
pairing: baguget-jouette "cuvee jouette" rose, 980 per bottle

M BAJA CALIFORNIA TACOS blue corn tortillas, japanese soft-shell prawns, coleslaw, avocado, red onion,
A
I
N
S
sour cream 168
pairing: calixa chardonnay, 108 per glass / 480 per bottle

COLD SMOKED BEEF TARTARE 2.0 oak cold-smoked fassona beef, shallots, gherkins, cherry peppers,
japanese yolk 168
pairing: pintia toro 2014, 780 per bottle

DUCK CONFIT slow cooked duck, celeriac, banana shallot, jus 248 ★
pairing: domaine duroché gevey-chambertin 'le clos' 2017, 780 per bottle

BOSTON LOBSTER ROLL 2.1 main lobster, brioche, avocado, amalfi lemon, pickled red onion, celery, house aioli 298 ★
pairing: monte xanic sauvignon blanc, 108 per glass / 500 per bottle

DOUBLE PRAWN PASTA spaghetti, wild gamba roja, carabinero prawns, garlic, tomato 258 ★
pairing: pierre yves colin-morey, saint-aubin premier cru la chatenière 2017, 1180 per bottle

STONE BASS grilled stone bass, quinoa, grilled snow peas, mojo sauce 208
pairing: berne romance rose, 520 per bottle

GRILLED SKIRT STEAK ranger valley wagyu thin skirt steak, chimichurri, grilled garlic balsamic baby gem 288
pairing: domaine duroche lavaut saint-jacques premier cru, 1880 per bottle

DOUBLE SMASHED BURGER brioche bun, 2x USDA prime brisket patties, american cheese, red onion, tomatos,
special sauce, fries 168 (add Smoke & Barrels thick-cut bacon +38 or Japanese egg - sunny-side up, scrambled, fried or pouched +38)
pairing: fontimple vacqueyras 2018, 480 per bottle

S LEMON WAFFLE PIE egg waffle, lemon 88
W
E
pairing: bois dore muscat de baumes de venise 2006, 580 per bottle

BURNT BASQUE CHEESECAKE 3" la viña original flavour 68 ★

T YOGURT FOAM WITH BERRIES yogurt, granola, berries 58
S

AFFOGATO espresso, ice cream 68 ★