



Caviar Selection

We serve our caviar with traditional condiments and blinis.

Calvisius Caviar

Produced in Calvisano (Italy) where precious and pure water sources support the farming of Sturgeon, these selected Caviar are registered as Trademark of Agroittica Lombarda, a leader in the production and distribution of Caviar.

Baeri 50g	\$688
Oscietra Royal 50g	\$1050

Aristocrat Caviar

The Aristocrat Caviar brand signifies the best quality Caviar from the most sustainable suppliers around the World.

Amur Caviar 50g Schrenckii • Huso Dauricus	\$880
River Beluga 50g Huso Dauricus	\$1600
Beluga 50g Huso Huso	\$2800



Raw

Oyster

We do our best to bring you the freshest oysters from the best waters. Please check our daily oyster menu and ask our team for today's offerings.

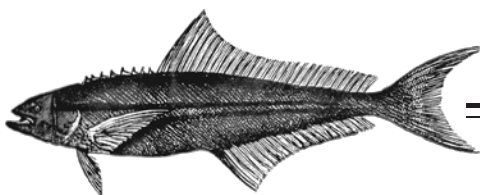
Seafood Platter

The Small Oyster, Scallop, Langoustine and Blue Shrimp	\$248
The Medium Oyster, Scallop, Langoustine, Cherry Stone Clam, Blue Shrimp, Red Shrimp and Crab Leg	\$488
The Large Oyster, Scallop, Langoustine, Cherry Stone Clam, Blue Shrimp, Red Shrimp, King Crab Leg and Pink Shrimp	\$888



Served with Apple Mignonette, Mayonnaise, Mediterranean Sauce and Citrus Wedges

Raw Appetiser

Hokkaido Scallop Ceviche with Nuts, Lime Zest, Espelette Pepper, Green Apple and Vanilla Dressing	\$198
Marinated Raw Tuna, Pan-Fried Foie Gras with Candied Ginger and Fresh Raspberry	\$298
Whole Seabass Carpaccio with Citrus, Olive and Caper	\$358

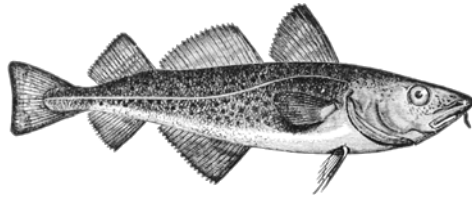


Appetiser and Salad

Nicoise Salad Mixed Vegetable, Soft Boiled Egg and Confit Tuna	\$198
Grilled Scallop, Veal Jus Hokkaido Scallop and Grilled Vegetable	\$228
Grilled Octopus, Hummus with Goat cheese, Fried Padron Pepper	\$218
One Side Pan Fried Mackerel with Horseradish Dressing and Green Leaves	\$138
Sautéed Clams Cooked in Lemongrass, Ginger and White Wine	\$258 for 500g \$498 for 1kg
 Vegetable Terrine Eggplant, Zucchini, Sundried Tomato, Balsamic Pearl	\$138
 Caprese Salad Burrata, Cherry Tomato, Basil	\$158

Soup

Classic Crab Bisque with Tarragon Cream	\$188
Vegetarian Gazpacho (Serves Cold)	\$98



Main

Fish and Seafood

Lobster Whole	\$688
• The Thermidor Way	
• Catalana Style	
• Grilled	

Add \$218 For Blue Lobster (Suitable for 2)

Mixed Grilled Seafood	
Coated with Bread Crumb and Served with Green Salad and Tomato	
• Small (Suitable for 2)	\$588
• Large (Suitable for 4)	\$888



Pan-Fried Royal Seabream with Chorizo with Lobster and Foie Gras Sauce	\$398
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Red Mullet "Mezes" Slow Cooked in Olive Oil with Greek Style Vegetable	\$308
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Monkfish Loin, Crispy Pork Belly, Red Wine Sauce with Mashed Potato, Mushrooms and Crispy Pork Cheek	\$358
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The following are served in whole, you have the choice of
Salt-Baked, Grilled, Pan-Fried or **Aqua Pazza**

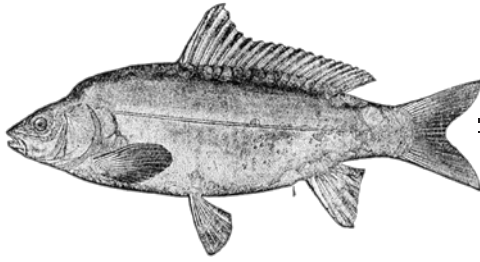


Sea Bass	
• Small for 1 (Approx. 550g)	\$358
• Big for 2 (Approx. 1.3kg)	\$768



Dover Sole	\$368
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Carabineros	\$218
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Pasta and Risotto

Abalone Tagliolini Homemade Tagliolini, Pan Fried Abalone and Seaweed Butter	\$428
Clam Spaghetti Homemade spaghetti, Caper and Dry Tomato in Butter Sauce	\$238
Giant Macaroni Lobster with Brandy and Tomato Sauce (Suitable for 2 to 3)	\$688
Crab Meat and Prawn Fregola cooked with Saffron	\$278
Mushroom Risotto with Fontina Cheese	\$258

Meat

Braised Lamb Shank with Potato Gnocchi, Almond and Fig	\$288
Grilled Angus Ribeye, Béarnaise Foam with Seasonal Vegetable and Roasted Potato	\$328

Sides

Caesar Salad	\$98
French Fries	\$68
Roasted Potato	\$78
Fried Polenta	\$58
Steam Vegetable	\$68
Green Salad	\$68