



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.

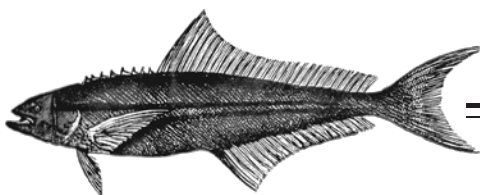
Seafood Platter

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 Carpaccio with Nuts, Lime Zest, Espelette Pepper, Green Apple and Vanilla Dressing	\$208
Marinated Raw Tuna, Pan-Fried Foie Gras with Candied Ginger and Fresh Raspberry	\$298

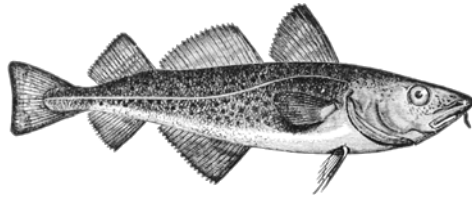


Appetiser and Salad

Nicoise Salad Mixed Vegetable, Soft Boiled Egg and Confit Tuna	\$198
Grilled Octopus, Hummus with Goat Cheese, Fried Padron Pepper	\$208
One Side Flamed Mackerel Raw Mackerel Filet, Horseradish Dressing	\$158
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

Bouillabaisse Fish Soup and Mixed Seafood	\$238
Pumpkin Soup, Pan Fried Mushroom	\$108



Main

Fish and Seafood

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

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

Whole Fish and Crustaceans
Served with Seasonal Vegetables



- Sea Bass (Approx. 550g) \$358
Grilled, Salt-Baked or Aqua Pazza



- Dover Sole From Qwehli (Approx. 600g) \$368
Meuniere or Grilled



- Salt-Baked Carabiniero or Grilled Scampi \$238

Mixed Grilled Seafood

Coated with Bread Crumb and Served with Green Salad and Tomato

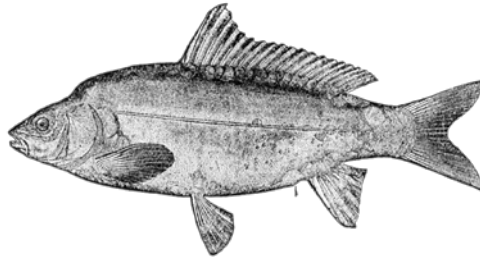
- Small (Suitable for 2) \$588
- Large (Suitable for 4) \$888



- Pan-Fried Royal Seabream with Chorizo \$398
with Lobster and Foie Gras Sauce



- Monkfish "Cassolette" \$278
Brittany Cider Sauce, Caramelised Apple and Potato



Pasta and Risotto

Mushroom Risotto with Fontina Cheese	\$258
Sea Urchin Tagliolini Homemade Tagliolini Aglio e Olio, Raw Sea Urchin, Chili	\$328
Razor Clam Spaghetti Homemade Spaghetti, French Razor Clams Cooked in White Wine and Butter, Lemon Zest	\$308
Giant Macaroni Lobster With Brandy and Tomato Sauce (<i>Suitable for 2 or 3</i>)	\$688
Crab Meat and Prawn Fregola Cooked with Saffron	\$278

Meat

Pan-Fried Veal Chop, Robert Sauce Served with Seasonal Vegetable and Roasted Potato	\$508
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Sides

Caesar Salad	\$98
French Fries	\$88
Roasted Potato	\$88
Steamed Vegetable	\$78
Green Salad	\$78