



raw

caviar tasting

shallot, house made crème fraîche, chopped boiled egg, chive

bearii 370 / 10 gr
premium oscietra 500 / 10 gr

oysters

served with traditional mignonette & lemon

ostre'argent 40 / pc 200 / 6 pcs
peterpan 45 / pc 225 / 6 pcs
gillardeau 90 / pc 460 / 6 pcs

oyster tasting plate 325

2 ostre'argent, 2 peterpan, 2 gillardeau on the half shell, served with traditional mignonette & lemon

beef tartar 185

pickled onion, confit egg yolk, caper berry & pickled grape

scallop ceviche 125

japanese hokkaido scallop, dill, lemon & garlic cream, lemon & lime ceviche sauce

small plates

creamed fennel & potato soup 75

poached mussel, confit egg yolk, fava bean & fennel

pea & goat cheese agnolotti 160

parma ham, sage, goat cheese & confit lemon

scallop & romesco 150

grilled scallop, cauliflower, crispy mushroom & cauliflower purée

squid & manchego 165

curly squid, braised endive, manchego, puffed barley, garlic leek sauce & brown butter

kalamata gnocchi & porcini 170

black olive potato gnocchi, porcini cream, wood mushrooms & crispy bread

sides

roasted wild mushrooms 55

mixed mushrooms, thyme & garlic

kerr reds 50

baby red potato, coriander, chili & garlic butter

mixed greens 45

raisin sumac dressing & toasted pine nut

creamy polenta 50

sautéed onion, polenta & tarragon

cold

celtuce & white anchovy 105

lettuce root, parmesan pumpkin seed dressing, white anchovy, mustard top, parsley oil & bacon crumble

cured salmon tartar 140

sustainable salmon, egg yolk cream, puffed salmon skin, heirloom tomato, pickled beet & shallot

duck prosciutto & melon 125

house-cured duck prosciutto, melon, smoked lebnah, champagne vinegar & apple dressing

tamarind torchon 185

foie gras torchon cured with campari, tamarind purée, crunchy couscous with cashew, flaxseed cracker

large plates

sea bass & artichoke 210

barigoule purée, shallot, carrot, grilled artichoke & fennel

chicken globe & falafel 190

stuffed chicken thigh, falafel, peas, raw broccoli & truffled broccoli sauce

pork & parsley 180

pork belly, tomato ragoût, parsley purée & zaatar crisp

duck breast, beet & pistachio 200

roasted red onion, sherry jus, chopped pistachio & thyme emulsion

beef cheek, cumin & potato 200

potato purée, charred leek & cumin butter

angus tenderloin 295

100-day grain fed, sautéed onion, spinach tendril, dried chili & creamy polenta

lamb shank & barley 230

braised shank, barley risotto, peas, parmesan & puffed grains

for the table

tranche of cod 970

roasted on the bone, orange & kalamata olive, herbs, saffron hollandaise

48-hour short rib 550

slow cooked angus short rib on the bone, charred thyme jus

the entrecôte 1150 / 0.5 kg 2000 / 1 kg

m7 australian wagyu ribeye

great for sharing between 2-3 friends, served with mixed salad

prices are inclusive of service charge & VAT dishes and menu are subject to market availability