



(gf) - gluten free (nf) - nut free (df) - dairy free
(vf) - vegan friendly (alterations required)

small plates

CHEESE STUFFED GARLIC BREAD	12
crispy bacon, freshly toasted	
TIGER PRAWN	16
crispy rice crust, lemon, chili aioli (df)	
BEEF TARTARE	27
brûléed bone marrow, grana padano, lemon	
SALMON CRUDO	18
gochujang vinaigrette, apple, radish, cucumber (df)	
MARINATED OCTOPUS	19
romesco, potato, cilantro pistou, caper berry	
BULGOGI SKEWER	20
foie gras cream, chive	
MUSSELS	18
white wine sauce	
SEARED POTATO MOCHI	19
herb cream, lobster, prawn, ikura	

vegetables

BEETROOT	18
burrata, plum vinaigrette, hazelnut (gf)	
EGGPLANT	17
ricotta, tahini, arugula (vf)	
PARSNIP	17
ginger miso gastrique, ricotta, almond	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, grilled sourdough (vf)	
ROASTED CAULIFLOWER	17
miso cream, feta, parsley vin, dukkah	
BRUSSEL SPROUT	17
pecorino, crispy prosciutto, sesame dressing	
HONEY BUTTERED CARROTS	18
greek yogurt, pickled mustard, smoked duck (vf, gf)	

large plates

ARCTIC CHAR	40
pepperonata, bok choy, polenta, kimizu	
ROUGIE DUCK	45
potato pavé, baby carrot, king oyster, chirizu	
SQUID INK TRENETTE	31
prawn, tomato, green olive, tobiko	
ROASTED HALF CHICKEN	43
grilled baby romaine, tahini vinaigrette	
GOCHUJANG ROSÉ RAGOUT	32
LASAGNA	
beef, pork, mushroom, arugula	
AB BEEF RIBEYE FOR TWO	115
broccolini, fingerling potato, demi glace	
LAMB SIRLOIN	43
pomme puree, ratatouille	
BRAISED SHORT RIB	46
turmeric couscous, sunflower seed, raisin, pickled mustard	

One bill policy with 20% gratuity for groups of six or greater.

Please inform your server of any allergies.
Individual ingredients are not all listed.

dinner

