

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

small plates

CHEESE STUFFED GARLIC BREAD	12
herbed cream, corn, bacon bits	
BISON TARTARE	25
foie gras mousse, salsa verde, nori chips	
BEEF VITELLO	23
tonnato, lotus root chip, cornichon, panko crumbs	
LOBSTER PRAWN ARANCINI	18
yuzu aioli, apple salsa, nitsume	
HUMBOLDT SQUID	18
pepperonata, kimchi romesco, potato pave	
SMOKED SABLEFISH	23
tomato, consommé, ikura	
TIGER PRAWN	17
rice crust, lemon, chili aioli	
SALMON CRUDO	18
gochujang vinaigrette, apple, radish, cucumber	

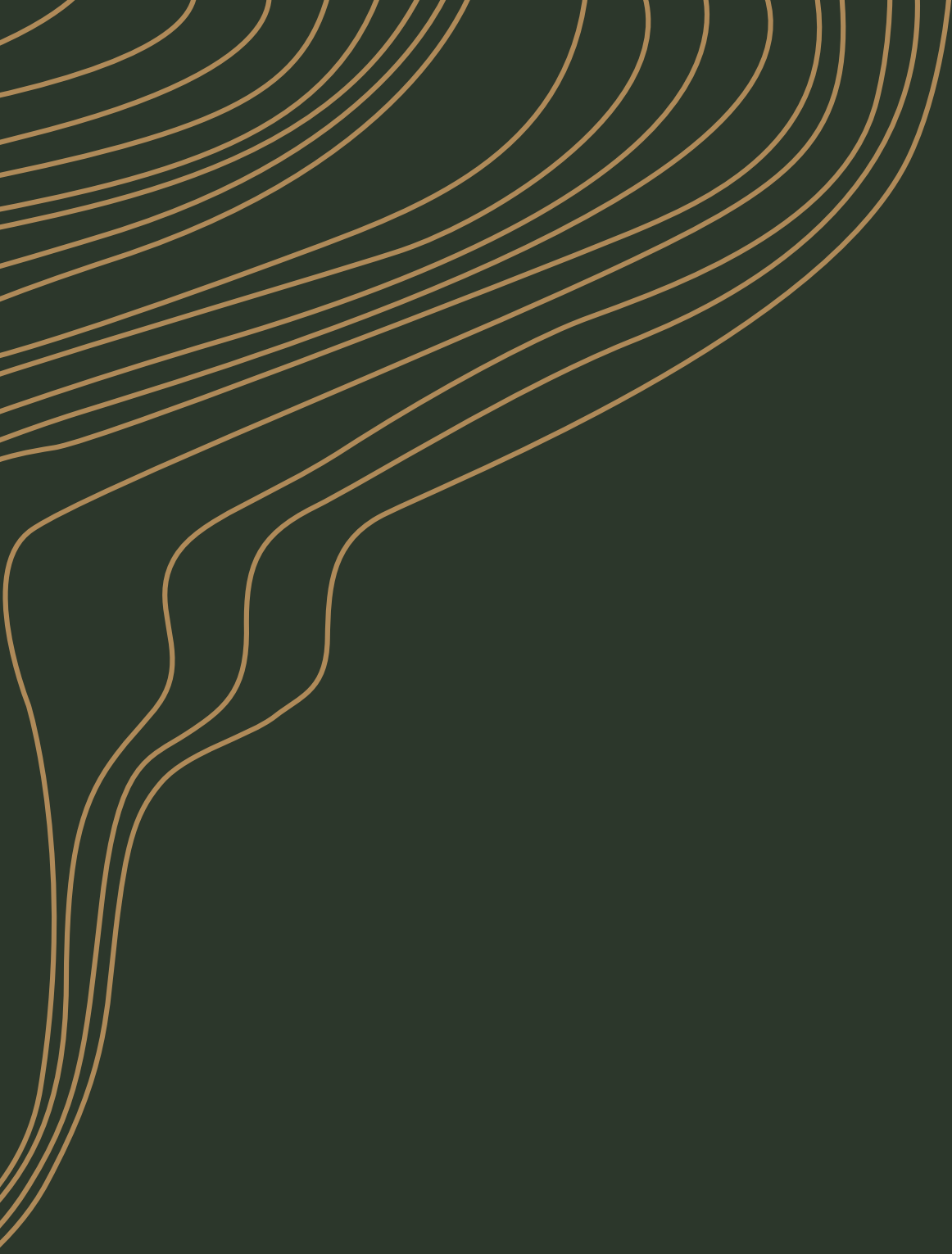
vegetables

TOMATO & BURRATA	19
cherry tomato, cucumber, burrata, balsamic glaze, lemon zest	
EGGPLANT	17
ricotta, tahini, salsa verde, arugula	
SEARED ZUCCHINI	18
zucchini pesto, grilled halloumi, bonito flakes	
FOCACCIA	16
crostini, gochujang marinated tomato, anchovy, creme fraiche	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, flat bread	
ASPARAGUS	21
crispy proscuitto, grana padano, espuma	
GARDEN SALAD	19
artisan greens, snow pea, shaved vegetables, whipped feta	

large plates

MISO CRUSTED HALIBUT	45
yuzu miso cream, carrot, potato, radish, fennel	
ROUGIE DUCK	45
potato mille feuille, carrot, mushroom chutney, chirizu	
CACCIUCCO	42
trenette, squid, clam, prawn, bay scallop	
ROASTED HALF CHICKEN	43
honey, soy garlic glazed, grilled romaine	
GOCHUJANG RAGOUT LASANGA	32
spicy rose sauce, beef, pork, mushroom, arugula	
AB RIBEYE FOR TWO	115
green beans, parilla pistou, fingerling potato	
LAMB SIRLOIN	43
pea, pomme puree, asparagus, demi glaze	
GRILLED PORK CHOP	39
gochujang bbq, broccoli, papaya salad	
COUSCOUS RISOTTO	31
pearl couscous, lemon beurre blanc, pea, fried artichoke, mint	

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