



(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 (nf)	
BISON TARTARE	25
foie gras mousse, salsa verde, nori chips (nf)	
BEEF VITELLO	21
tonnato, lotus root chip, cornichon, panko crumbs (df, nf)	
LOBSTER PRAWN ARANCINI	18
yuzu aioli, apple salsa, nitsume (nf)	
HUMBOLT SQUID	18
pepperonata, kimchi romesco, potato pave, onion, cilantro (df, nf)	
SMOKED SABLEFISH	21
tomato consommé, ikura (gf, df, nf)	
TIGER PRAWN	17
rice crust, lemon, chili aioli (nf, df)	
SALMON CRUDO	19
gochujang viniagrette, apple, radish, cucumber (nf, df)	

vegetables

TOMATO & BURRATA	19
cherry tomato, cucumber, burrata, balsamic glaze, lemon zest (gf, nf)	
EGGPLANT	18
ricotta, salsa verde, arugula (nf, vf)	
SEARED ZUCCHINI	18
zucchini pesto, grilled halloumi, bonito flakes (gf, nf, vf)	
FOCACCIA	16
gochujang marinated tomato, anchovy, crème fraîche (nf)	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, flatbread (nf, vf)	
GARDEN SALAD	18
artisan greens, snow pea, shaved vegetables, whipped feta (gf, nf, vf)	

large plates

MISO CRUSTED HALIBUT	45
yuzu miso cream, carrot, potato, radish, fennel (nf)	
ROUGIE DUCK	45
potato mille feuille, carrot, snow pea, crimini mushroom, chirizu (nf)	
SEAFOOD PASTA	42
trenette, squid, clam, prawn, bay scallop (nf)	
ROASTED HALF CHICKEN	43
honey, soy garlic glazed, grilled romaine (gf)	
GOCHUJANG RAGOUT LASANGA	32
beef & pork, spicy rosé sauce, mushroom, arugula	
AB RIBEYE FOR TWO	115
green beans, perilla pistou, fingerling potatoes, demi glace (nf, gf)	
LAMB SIRLOIN	43
pomme puree, pea, asparagus, demi glace (gf, nf)	
GRILLED PORK CHOP	39
gochujang bbq glaze, broccoli, papaya salad, potato mochi (nf)	
COUSCOUS RISOTTO	31
pearl couscous, lemon beurre blanc, pea, fried artichokes, crispy tofu, mint (nf)	

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

