



Modern Contemporary Tapas

LUXE



CAVIAR OSCIETRA 30G/130
Blinis|Crème Fraîche|Condiments

One of the world's most expensive delicacies, farmed in the picturesque QianDao lake ringed by mountains, the Sturgeons produce top quality caviar. Each batch of fish has an ID and full profile to ensure the completeness of the quality traceability system.

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FRENCH FINES DE CLAIRE OYSTER 6pcs 48
Mignonette|Aerated Citrus|Ikura

The Fine de Claire is a well-known French oyster that has undergone its last 'affinage' in the 'claires'. These claires, which are connected to the open sea, are shallow closable ponds in the past used mainly for the production of salt. Thanks to the affinage in the claires, these oysters have a stronger, slightly sweeter taste.

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OHMI WAGYU STRIPLOIN A5 120G/78
Poached Daikon|Baby Vegetables|Bordelaise Jus

Oldest wagyu brand in Japan and comes from the Japanese full blood black cattle raised at the Ohmi area in Shiga Prefecture that is blessed with the freshwater of Lake Biwa, known as "the mother lake". Well-marbled with tender fat and mellow smell and has a chewy yet juicy texture.

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LIVE MAINE LOBSTER 80
Crushed Ratte Potato|Blood Orange Salad|Grand Marnier Glaze

Harvested from the pristine waters of the North Atlantic, Clearwater's Premium Hardshell Fresh Lobster is fully meated, wild-caught and sustainably harvested, yielding up to 50% more meat than soft shell lobster

GARDEN



TIAN OF AVOCADO TARTARE 18
Quinoa|Sun-dried Tomato|Chilled Tomato Water

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BLOOM GARDEN 18
Poached Baby Vegetables|Potato Fondant|Vine Tomato Confit|Tendrils Cress

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TRUFFLE RISOTTO 24
Grilled Cepe Mushroom|Mascarpone|Parmesan

OCEAN



SEA URCHIN 38

Cold Angel Hair|Sakura Ebi|Uni Emulsion

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TWICE COOK OCTOPUS 22

Chorizo|Ratte Potato|Pimento Aioli

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HOKKAIDO SCALLOP 26

Black Summer Truffle Shavings|Champagne Beurre Blanc|
Avruga Caviar

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LIVE MANILA CLAMS 24

Paprika|Chorizo|Fennel Shavings

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BOUILLABAISSE 32

Cod Fish|Red Prawn|Octopus|Clams

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CHILEAN SEA BASS 30

Shoyu Glaze|Asparagus Shavings|Yuzu Foam

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ARGENTINIAN RED PRAWN 22

Padron Peppers|Garlic Oil|Toast

SWEET



DECONSTRUCTED CHOCOLATE MOUSSE 16

Meringue|Morello Cherries Compote|Chocolate Air

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PASSION FRUIT PARFAIT 16

Lemon Curd|Tuile|Raspberries Freeze

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SORBET 10

Wild Berries Compote|Creme Fraiche|Mint

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ARTISAN CHEESE PLATTER 28

Bleu Auvergne|Tete De Moine|Manchego|Mimolette|Dried Fruits|
Table Biscuit

FARM



MAGRET DUCK BREAST 24

Trio Potato Mille Feuille|Warm Morello Cherry

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STEAK TARTARE 24

Caperberries|Mustard Aioli|Rustic Toast

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FOIE GRAS 26

Poached Rhubarb|Brioche|Citrus Foam

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89°C BRAISED WAGYU BRISKET 28

Bone Marrow|Parmesan Potato Espuma|Jamon Tuile

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SPRING LAMB RACK 2pcs 28

Parma & Aubergine Roulade|Asparagus Spear|Mustard Jus

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IBERICO PORK “PRESA” 28

Butternut Puree|Braised Savoy Cabbage|Port Wine Reduction

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TAJIMA WAGYU BEEF RUMP MS6 32

Petite Potato Fondant|Baby Vegetables|Bordelaise Jus

CURED



JAMÓN DE BELLOTA 50g/24

Figs|Musk Melon|Tomato Jam|Toast

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CHARCUTERIE 26

Prosciutto|Salami|Chorizo|Wagyu Bresaola|Cornichons

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SMOKED FRENCH MACKEREL 24

Pickled Fennel|Baby Radish|Miso Gel|Shoyu Ikura

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BOTTARGA 28

Cold Somen|Scallop Tataki|Caviar|Kombu Truffle Dressing