



"A LOVE AFFAIR, THROUGH FLAVOUR."

TEMPTATIONS

CAVIAR NUGGETS 4P 32
CHICKEN THIGHS,
SOUR CREAM

IBERICO DE BELLOTA 31
GUINDILLAS, TRUFFLE CRISP

GILLARDAU OYSTER 7
MIGNONETTE / YUZU GINGER

STURIA CAVIAR & BLINIS
OSCIETRA (30/50gr) 155/245
BAERRI (30gr) 115
BELUGA (30gr) 230

COLD AFFAIR

YELLOW TAIL 32
WASABI, AVOCADO, CUCUMBER

BURRATA 24
CARAMELISED FIGS, BALSAMIC, PISTACHIO

BLUEFIN TUNA 34
FURIKAKE, DAIKON, JALAPENO PONZU

CEASAR'S 22
ROSEMARY CROUTONS, BOTTARGA

BEEF TARTARE 30
GOCHUJANG, EGG YOLK, CRISPY ARTICHOKE

LOBSTER ROLL 22
BRIOCHE, CALAMANSI

FIRST FLAME

GRILLED OCTOPUS 46
YELLOW SPLIT PEA, CHERRY MOLE

FLAMED PRAWNS 38
ESCABECHE, CHILLI, POLLEN

GLAZED CARROTS 20
CARROT BBQ, DUKAH, PICO DE GALLO

HAND DIVED SCALLOP 24
PARSNIP, TRUFFLE SOY, WILD RICE

TRUFFLE RIGATONI 42
MANCHEGO, SUMMER TRUFFLES

WAGYU PICANHA 38
MISO, AUBERGINE, FURIKAKE

THE MAIN OBSESSION

BY THE SEA

SEARED SEABASS 42
SAUCE VIERGE, FENNEL, SEAWEED

ROASTED COD 40
WILD GREENS, FENNEL, SOY BROTH

KING CRAB 85
LINGUINI, BOUILLABAISSSE SAUCE,
XO

WHOLE LOBSTER 145
ORZO, AJI BUTTER, BISQUE SAUCE

ON THE FARM

DRY AGED SIRLOIN 58
SHALLOTS, HORSERADISH

CHICKEN SUPREME 44
CELERIAC, LEEK, GRAPE & CAPER JUS

ROASTED DUCK 46
CHERRY, BEETROOT, RADICCHIO

LAMB CHOPS 58
PIQUILLO PEPPERS, CAPONATA

THE DAILY ARGUMENTS

A5 WAGYU RIBEYE 105
WALNUT EMULSION

COTE DE BOEUF 155
BEARNAISE SAUCE, MUSTARD FRILLS

COMPANIONS

HOUSE FRIES 10
PADRON PEPPERS 12

GREEN SALAD 10

CHARRED BROCCOLI 12
POMMES PUREE 10

