



"A LOVE AFFAIR, THROUGH FLAVOUR."

TEMPTATIONS

CAVIAR NUGGETS 4P 32
CHICKEN THIGHS, SOUR CREAM
FOIE GRAS 26
BRIOCHE, FERMENTED PLUM

BREAD & BUTTER V 8
SOURDOUGH, MISO BUTTER

STURIA CAVIAR & BLINIS
OSCIETRA (30-50gr) 85-150
BELUGA (30-50gr) 150-220

GILLARDAU OYSTERS 6
MIGNONETTE / YUZU GINGER

COLD AFFAIR

YELLOW TAIL 28
BUTTERMILK, DILL, YUZU KOSHO

BLUEFIN TUNA 32
FURIKAKE, DAIKON, JALAPEÑO PONZU

BEEF TARTARE 28
GOCHUGANG, EGG YOLK, CRISPY ARTICHOKE

BURRATA 22
CAMELISED FIGS, BALSAMIC, PISTACHIO

GOMA CEASAR'S 18
PARMESAN, FOCCACIA, SESAME

LOBSTER ROLL 20
BRIOCHE, CALAMANSI, ZHUG

FIRST FLAME

SMOKED CHERRY TOMATOES 18
GOAT'S CHEESE, RUSK, RASPBERRIES

GLAZED CARROTS 20
CARROT BBQ, DUKAH, PICO DE GALLO

TRUFFLE RIGATONI 38
MORELS, AGED MANCHEGO

FLAMED PRAWNS 32
ESCABECHO, CHILLI, POLLEN

HAND DIVED SCALLOPS 20
PARSNIP, TRUFFLE SOY, WILD RICE

WAGYU PICANHA 36
MISO, AUBERGINE, MUSTARD FRILLS

THE MAIN OBSESSION

BY THE SEA

POACHED HALIBUT 44
LEEK, SEAWEED, VERMOUTH, OSCIETRA

ROASTED COD 40
WILD GREENS, WHITE ASPARAGUS, SOY

KING CRAB 75
LINGUINI, BOUILLABAISSA SAUCE, XO

GRILLED OCTOPUS 46
YELLOW SPLIT PEA, CHERRY MOLE

ON THE FARM

DRY AGED SIRLOIN 55
BLACK GARLIC AIOLI

CHICKEN SUPREME 42
CELERIAC, WILD MUSHROOMS, TRUFFLE JUS

ROASTED DUCK 44
PARSNIP, MADEIRA, CHERRY HOISIN

VEAL CHOP 58
CHARCUTERIE SAUCE, CUCUMBER

THE CATCH

WHOLE LOBSTER 120
ORZO, BISQUE SAUCE, BASIL

THE HUNT

A5 WAGYU RIB EYE 95
PEPPERCORN SAUCE

COMPANIONS

HOUSE FRIES 10
PADRON PEPPERS 12

GREEN SALAD 10

CHARRED BROCCOLI 12
GRILLED ASPARAGUS 12

