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Caviar

<i>BELUGA</i>	435
<i>OSETRA</i>	235
<i>SEVRUGA</i>	195
<i>NORTHERN DIVINE</i>	185



Seafood

<i>SEASONAL OYSTERS</i>	4 ^{EA}
kusshi, shigoku, beausoleil	
<i>JUMBO PRAWN COCKTAIL</i>	25
tiger prawns, atomic horseradish, wasabi cocktail sauce	
<i>DUNGENESS CRAB CAKE</i>	25
sea bean & fennel salad, vadouvan-spiced curry aioli	

Sushi Bar

SASHIMI (3PCS)

<i>SALMON</i>	13
<i>HAMACHI</i>	15
<i>BLUEFIN TUNA</i>	17

MAKI

<i>AVOCADO CRUNCH ROLL</i>	15
avocado, cucumber, mango, shiso mayo, puffed rice	
<i>CALIFORNIA ROLL</i>	17
blue crab, sesame seeds, avocado, cucumber, tobiko caviar, yuzu mayonnaise	
<i>SPICY TUNA ROLL</i>	16
ahi tuna, scallion, cucumber	

STARTERS /

<i>TRIO OF SNACKS</i>	12
kombu rosemary edamame, marcona almonds, wasabi peas & pretzels	
<i>JAMON & CHEESE</i>	24
cured lomo & serrano ham, 9 month aged manchego cheese, membrillo & sourdough	
<i>STEAK TARTARE</i>	22
bone marrow buttered sourdough toast, quick-cured egg yolk, horseradish, grainy mustard	

<i>BURRATA & TOMATO FLATBREAD</i>	19
san marzano tomato, parmigiano reggiano, fresh basil	

<i>TRUFFLE MUSHROOM FLATBREAD</i>	21
mixed roasted mushrooms, lipstick peppers, 5 cheese, truffle oil	

<i>A-5 WAGYU BEEF FLATBREAD</i>	24
caramelized onion, roasted tomato, watercress	

FLATBREAD ENHANCEMENTS

SERRANO HAM 6 OR TIGER SHRIMP 7

HOT SIDE /

<i>FAMOUS CRISPY CHICKEN STRIPS</i>	18
parmesan ranch & truffle honey mustard	
<i>BRANT LAKE WAGYU BURGER</i>	28
caramelized onions, taleggio, black truffle dressing, salt and vinegar chips	

FROM THE GARDEN /

<i>CAESAR SALAD</i>	16
romaine & shaved brussels sprouts, crispy sumac-spiced chickpeas, pecorino cheese	
<i>DINOSAUR KALE</i>	16
marcona almonds, grapes, parmesan, medjool dates, kalamata olive & black pepper dressing	

SWEETS

<i>MACARONS</i>	9
assorted flavours	

<i>CHOCOLATE "PB" CRUNCH BAR</i>	15
chocolate mousse, candied peanuts	