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DAY

From the Garden

VICTOR CAESAR	17	TOGARASHI TUNA SALAD	25
romaine & shaved brussels sprouts, pecorino cheese, crispy sumac-spiced chickpeas ADD: GRILLED CHICKEN 7		yellowfin tuna tataki, shaved romaine, avocado, grapefruit, yuzu tobiko, miso-ginger vinaigrette	

charcuterie platter 32 (CN)

prosciutto, salumi, coppa, manchego cheese,
blue cheese, aged white cheddar, olives, membrillo, rosemary-pecan crisps

Signatures

CHIPS & DIP (V)	16	FAMOUS CRISPY CHICKEN	20
corn tortilla chips, salsa, guacamole		truffle aioli, hot honey	
MEDITERRANEAN OLIVES (V)	12	CRISPY CHICKEN SLIDER (3PC)	24
cerignola, castelvetro, kalamata, lemon zest & chili		ADD: CHICKEN SLIDER 6 smoked bacon, bread & butter pickles, spicy mayonnaise	
STEAK TARTARE	24	WAGYU BEEF SLIDERS (3PC)	26
egg yolk buttered sourdough toast, horseradish, cornichon		ADD: BEEF SLIDER 8 cheddar cheese, caramelized onion, truffle aioli	

MEATBALL BLANQUETTE 24

madeira wine braise, shaved burgundy truffles,
sourdough toast

Stone Baked Personal Pizzas

TOMATO SAUCE & MOZZARELLA

BURRATA & BASIL (V)	21	PEPPERONI, BACON & HOT HONEY	23
PROSCIUTTO, MUSHROOM & ARUGULA	24	SMOKED RIBEYE & CARAMELIZED ONION	24

(V) = VEGETARIAN | (VG) = VEGAN | (GF) = GLUTEN FREE | (CN) = CONTAINS NUTS

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DAY

CAVIAR 30G

NORTHERN DIVINE 159 | NORTHERN DIVINE 12G 75

SEVRUGA 199 | OSETRA 239 | BELUGA 439

SERVED WITH:

BLINIS, CHIVES, EGG, RED ONION, CRÈME FRAÎCHE

Sashimi (3PCS)

SALMON 15 | HAMACHI 18 | BLUEFIN TUNA 20 | CHU TORO TUNA 28

Maki

SPICY TUNA ROLL (GF) 19

ahi tuna, scallion, cucumber,
sesame chili sauce

AVOCADO CRUNCH ROLL (GF)(VG) 17

avocado, cucumber, mango,
shiso mayo, puffed rice

CALIFORNIA ROLL (GF) 20

dungeness crab, avocado, cucumber,
masago, yuzu mayonnaise

Seafood

SEASONAL OYSTERS (GF) 4.5EA

fanny bay, shigoku, riptide point

JUMBO PRAWN COCKTAIL (GF) 29

tiger prawns, atomic horseradish,
wasabi cocktail sauce

VICTOR'S SEAFOOD PLATTER 75

east & west coast oysters, jumbo prawns,
scallop ceviche, bluefin tuna poke,
gringo salmon aburi skewers
served with: togarashi nori & taro chips

Sweets

MACARONS 9

assorted flavours

BLACK FOREST GATEAU (N) 16

valrhona manjari chocolate mousse,
cherry compote, chocolate cherry sponge,
hazelnut praline

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