



Sourdough Bread	14	
kamut bread /échiré butter /extra virgin olive oil		
Oyster & Tuna	26	
oysters textures /yellow fin tuna /salicornia sauce		
Sicilian Prawns Tartare	38	
oscietra caviar /white shoyu /yuzu /lemongrass		
Organic Truffle Salad	21	
parmesan /roasted hazelnuts /truffle vinaigrette		
Foie Gras	25	
foie gras parfait /berries /pistachios /umeboshi brioche		
White Asparagus	21	
miso foam /roasted pecans /honey vinaigrette		
USDA Prime Beef Tartare	28	
smoked eel /cured egg yolk /sourdough		
Tuna Belly	37	
otoro / mushroom cream / buckwheat / shirodashi / truffle		
Mussels	28	
jerusalem artichokes /trout caviar /mussel beurre blanc		
Octopus	38	
black garlic / ramson capers / quinoa / fennel		
Scallops	26	
cauliflower /chorizo /madeira		
Wild Seabass	39	
shitake /leek /dashi		
Iberico Pork	30	
green shallot /girolles /pork jus		
USDA Prime Beef Fillet	68	
onion textures /broccolini /beef jus		
Wagyu Striploin on the Bone	155/500g	
rangers valley wx9		
Ribeye	78/400g	97/500g
rangers valley black market		
Wagyu Striploin	85/150g	141/250g
japanese kagoshima		

* all steaks are accompanied with textures of mushrooms and broccolini



Pear	16
white chocolate cremeux / ginger crumble / ginger & pear sorbet	

Raspberry	15
raspberry cremeux / pistachio / sour cream sorbet / yoghurt	

Dark Chocolate	15
cardamom / coffee foam / vanilla ice cream	

Cognac	
Courvoisier XO	25
Remy Martin XO	28
Hennessy XO	32

Whiskey	
Glenmorangie The Nectar	11
Nikka from the barrel	15
Macallan Sherry Oak 12 Year old	17
LaGavulin Peated 16 Year old	18
The Balvenie Caribbean Cask 14 Year old	18
The Balvenie Madeira Cask 15 Year old	20
Macallan Sherry Cask 18 Year old	55

Tequila	
Clase Azul Reposado	30
Clase Azul Gold	45