

APPETIZERS

BURRATA SEASONED HEIRLOOM TOMATOES OLIVE POWDER BASIL PESTO (V) (N)	88
BEEF TARTARE 64°C SOUS VIDE EGG TRUFFLE POTATOES CHIPS	78
SPANISH OCTOPUS HEIRLOOM POTATOES ROASTED CAPSICUM CAPERS POWDER SMOKED PAPRIKA AIOLI (S) (N)	118
ROASTED SCALLOPS SUNCHOKE PURÉE EDAMAME SEMI-DRIED TOMATOES (S)	97
MOUSSAKA EGGPLANT MINCED LAMB ROASTED CAPSICUM PURÉE	62
MEDITERRANEAN ANTIPASTO COLD CUTS ARTISANAL CHEESES CONDIMENTS(N) (SHARING)	127
VITELLO TONNATO COLD ROASTED VEAL TUNA CAPERS ANCHOVIES MAYO (S)	77

SOUPS

BOUILLABAISSSE SAFFRON SEAFOOD BROTH GARLIC BREAD (S)	77
LENTIL SOUP PAN SEARED FOIE GRAS CROUTONS TRUFFLE OIL	67
FARMER’S MINESTRONE BEANS GARLIC BREAD (V)	57

SALADS

ROCKET SALAD ROASTED PEACH QUINOA MINT PICKLED BEETROOT CASHEW NUT BALSAMIC DRESSING (V) (N)	67
MASTERS SALAD MANGO AVOCADO RED RADISH ROASTED ALMONDS BLACK SESAME SEEDS PUMPKIN SEEDS TRUFFLE OIL (V) (N)	72
NINETEEN SALAD HALLOUMI BABY SPINACH FIGS CELERIAC PINK GRAPEFRUIT (V)	67
MARINATED FETA OREGANO CUCUMBER CILANTRO ROASTED PEPPERS PARSLEY (V)	67
FOREST SALAD PEAR BLUE CHEESE ROCKET SHAVED FENNEL WALNUTS SLOW-ROASTED CHERRY TOMATOES CRISPY SHALLOTS AGED BALSAMIC VINEGAR (N) (V)	67

HANDCRAFTED PASTAS

PAPPARDELLE BEEF BLACK TRUFFLE CHEESE SAUCE	103
LINGUINE VONGOLE CLAMS GARLIC CHILI OLIVE OIL (S) (A)	94
RAVIOLI RICOTTA AND SPINACH NOISETTE BUTTER TOMATOES COULIS CHEESE FONDUE AND WALNUTS (V) (N)	84
LOBSTER RAVIOLI TOMATO CONFIT BASIL CREAM LOBSTER BUTTER (S)	122
GNOCCHI PORCINI ASPARAGUS TOMATOES SHAVED PARMESAN	74
SPAGHETTI AGLIO E OLIO BROCCOLINI SUN-DRIED TOMATOES KALAMATA CAPERS (V)	77

MAIN COURSES

RISOTTO RED PRAWN PAN SEARED FOIE GRAS FENNEL (A) (S)	123
LOCH DUART SCOTTISH SALMON TABBOULEH SAUCE GRILLED BROCCOLI SALMORIGLIO (S)	132
COD GLACIER 51 MUSSELS RADISH ROCKET AND PARSLEY POTATO CREAM PINENUTS (S) (N)	185
GRILLED SEA BASS FILLET CAULIFLOWER BRANDADE GREEN PEAS SAFFRON CREAM (A) (S)	133
MOROCCAN-STYLE CHICKEN ORGANIC CHICKEN BREAST GREEN OLIVES LEMON PAPRIKA COUS-COUS ALMONDS	118
FIorentINA 1.5 KG BEEF T-BONE STEAK ROASTED POTATOES (A)	386
ORGANIC OCEAN BEEF TENDERLOIN ROASTED ROOT VEGETABLES FONDANT POTATOES (A)	190
OSSOBUCO SAFFRON RISOTTO GREMOLATA (N) (A)	144
BEEF TAGLIATA 300 GRAMS GRILLED ORGANIC OCEAN BEEF RIB EYE BALSAMIC TOMATO JAM FONDANT POTATOES ROCKET SHAVED PARMESAN (A)	186
VEAL MILANESE ROCKET SALAD CHERRY TOMATOES FONDANT POTATOES	195
SMOKED RACK OF LAMB BRAISED PUY LENTILS ROASTED FIGS SEMI-DRIED PLUM TOMATOES (A) (N)	174

SIDES

CRISPY DUCK FAT POTATOES PARMESAN	35
CREAMY SPINACH GARLIC PARMESAN (V)	31
PAN-FRIED GREEN ASPARAGUS (V)	35
CACIO AND PEPE 35 TAGLIOLINI EVO OIL PECORINO CHEESE BLACK PEPPER (V)	31
RATATOUILLE ZUCCHINI BELL PEPPERS EGGPLANT TOMATOES (V)	35
GRILLED BROCCOLINI LEMON EVO OIL HAZELNUT (V)	

DESSERTS

TIRAMISU ESPRESSO MOUSSE RASPBERRY SAUCE (V) (A)	41
LEMON AND YOGHURT BAR CRISPY RICE LEMONY CREAM BLACKBERRIES (V) (N)	41
APPLE BAKLAVA FILO PASTRY DATES PISTACHIO VANILLA ICE CREAM (V) (N)	41
MERINGUE MIXED BERRIES KIWI VANILLA CHANTILLY (V)	41
CHOCOLATE SOUFFLÉ PISTACHIO GELATO (N) (V)	41

FIND YOUR PERFECT MATCH

WINE BY THE GLASS

SPARKLING

PROSECCO, DA LUCA VENETO, ITALY	72 327
CHAMPAGNE, MOET ET CHANDON IMPERIAL BRUT, FRANCE	174 817

WHITE

PINOT GRIGIO, ANCORA ADRIA VINI SRL, VENEZIE, ITALY 2016	57 276
CHARDONNAY, J. MOREAU & FILS PETIT CHABLIS, BURGUNDY, FRANCE 2015	72 337
CHARDONNAY, DOMAINE BLAIN-GAGNARD PULIGNY, MONTRACHET, FRANCE 2014	215 1074
SAUVIGNON BLANC, CRAGGY RANGE TE MUNA ROAD VINEYARD, MARTINBOROUGH, NEW ZEALAND 2016	88 440

SCOTTISH SALMON, COD GLACIER 51, GRILLED SEA BASS FILLET,
MOROCCAN-STYLE CHICKEN, RISOTTO, LINGUINE VONGOLE,
LOBSER RAVIOLI

ROSÉ

GRENACHE, DOMAINE DE L'AMOUR ROSÉ, LA VIDAUBANAISE, PROVENCE, FRANCE 2016	51 245
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APPETIZERS AND RAVIOLI

RED

CABERNET SAUVIGNON, ANTICA, NAPA VALLEY, USA 2013	186 928
GARNACHA, TORRES SANGRE DE TORO, CATALUNYA, SPAIN 2016	62 236
BORDEAUX, CHÂTEAU PUY BLANQUET, SAINT-EMILION GRAND CRU, FRANCE	122 606
MALBEC, FUZION ALTA RESERVE, MENDOZA, ARGENTINA 2016	72 327
SOUTHERN RHONE, M. CHAPOUTIER CHÂTEAUNEUF-DU-PAPE LA BERNARDINE, FRANCE 2014	196 967
MERLOT, TENUTA CÀ BOLANI, FRIULI AQUILEIA DOC, ITALY 2015	82 338
PINOT NOIR, BOUCHARD PERÈ & FILS LA VIGNÉE, BOURGOGNE, FRANCE 2015	113 541

PAPARDELLE BEEF, FIORENTINA, BEEF TENDERLOIN,
OSSOBUCO, BEEF TAGLIATA, VEAL MILANESE, SMOKED RACK OF LAMB

COCKTAILS

OLD FASHIONED	57
WHISKEY SOUR	57
DIRTY MARTINI	57
NEGRONI	57
COSMOPOLITAN	57
MARGARITA	57
MANHATTAN	57
DAIQUIRI	57



(A) Alcohol (N) Nuts (S) Seafood (V) Vegetarian
All prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT
Use your Upoints to pay for your bill. Ask one of our team members.