



# menu

## SNACKS

CHÂTEAU D'ESTOUBLON PICHOLINE OLIVES (V)	9
RYE SOURDOUGH (V)	7
HOKKAIDO CORN CUSTARD & UNI (V)	38
DEHESA CANTABRIAN ANCHOVIES	18
TORTILLA DE CAMARONES WITH AMAEBI (V)	26
TOMATO, JAMÓN, PECORINO	30

## PLATES

FOIE GRAS & CHICKEN LIVER PARFAIT	25
A5 YAMAGUCHI WAGYU 'NDUJA	25
SZECHUAN BURRATA (V)	25
SEAFOOD BHEL PURI (V)	28
POLENTA, SPICED BEEF CHEEKS, FENNEL SALAD	32
CARPIER SMOKED SALMON, SKYR, MUSTARD	30

## CHARCUTERIE, CHEESE, CAVIAR

N25 KALUGA HYBRID CAVIAR - 30GM TIN	130
<i>BLINIDLI, CRÈME FRAICHE, POTATO "PAILLES"</i>	
JAMÓN IBÉRICO JUAN PEDRO DOMECQ - 40GM	52
WAGYU BRESAOLA QUATTRO STELLE - 40GM	24
JANIER CHEESES	28 / 38

## DESSERTS

SKYR & STRAWBERRIES	16
PHYSALIS, LEMON CURD, WHITE CHOCOLATE POPSICLE	16
NAMA CHOCOLATES	12





# kitchen specials

## SNACKS

BLACK TRUFFLE UTTAPAM - 5g (V)	30
KURUMA EBI-FRY, MARIE ROSE	18
CHICKEN DRUMSTICK, PRAWN GONDHORAJ MAYO - EACH	12
POTATO "PAILLES", HERB & KOMBU DUST (V)	14

## PLATES

FISH CRUDO, BEETROOT, BUTTERMILK	28
"MAMA GANOUSH" - THAI STYLE EGGPLANT SALAD (V)	24
PHO - SCISSOR-CUT NOODLES, WAGYU TONGUE, OXTAIL, RIBEYE	28
HASHWEH - DIRTY RICE (V)	20
BRASICCA & BLACK OLIVE OIL RISOTTO, CHAROLAIS CHEESE (V)	28
PICKLED SARDINE, OCTOPUS, CURED TOMATO (V)	30
MUSSELS IN SAFFRON NAGE, POTATO "PAILLES"	32
DRY-AGED TURBOT, CITRUS HOLLANDAISE /TRUFFLE	38/48
A5 YAMAGUCHI RIBEYE, BLACK PEPPER JAM (PER 100GM)	88
MAGRET OF DUCK, CHARRED SPRING ONION RELISH	42

## DESSERTS

CONFIT STONEFRUIT, BLACK SESAME ICE-CREAM	18
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Chef's Choice Menu - 172++ per pax  
(40++ wagyu mains)  
(12++ cheese supplement)

