



RAW

MAJESTIC OYSTER
CANADIAN LOBSTER

160.-
1,200.-



IBERICO 36 MONTHS (25g.)
CRISPY BREAD / CREME FRAICHE

300.-



CAVIAR

POTATO NEST / AVOCADO / ALMOND OIL

1,160.-



BREAD

SEMI SOUR WHITE BREAD / BROWN BUTTER / BALSAMIC 25 YEARS / OLIVE OIL

140.-



UNI TOAST

SOYDOUGH / BROWN BUTTER / MARINATED EGG YOLK / SEA URCHIN

890.-



COS SALAD

GRILLED BABY COS / PARSLEY MAYO / HAZELNUT OIL / MALT VINEGAR DRESSING

250.-



PASTA PASTA ALLA CHITARRA

- CLASSIC CARBONARA PARMIGIANO / IBERICO / EGG YOLK
- SEAFOODS BOLOGNESE PRAWNS / SQUID / TOMATO / TARAGON
- CRAB MEAT WITH CRAB SAUCE
- TRUFFLE CREAM WITH SUMMER TRUFFLE

450.-
590.-
790.-
890.-



KINMEDAI

GRILLED EGGPLANT / MUSHROOM / BLACK GARLIC / MISO / CHILLI OIL

920.-



JOSPER GRILLED

SERVED WITH MARINATED RED BELL PEPPER AND TENDER GARLIC

- AUSTRALIAN WAGYU	200 g.	1,600.-
	400 g.	3,200.-
	500 g.	4,000.-
- AUSTRALIAN LAMB TENDELOIN	200 g.	790.-



TRUFFLE MASHED POTATO

SERVED WITH SUMMER TRUFFLE

390.-



ARROZ

CANADIAN LOBSTER / RICE / LOBSTER STOCK

SMALL 2,500.-

MEDIUM 3,500.-



CHEESE PLATTER SERVED WITH ONION JAM / CRISPY BREAD / OLIVES

790.-

- COMTE
- CAMEMBERT
- ROQUEFORT ARTISANAL
- ST. JULIEN



DESSERT

PAO DE LO POTUGAL EGG CAKE SERVED WITH SEA SALT AND OLIVE OIL

350.-