

3 COURSE PRIX FIXE 75\$

FIRST

Japanese Amela Tomato Soup
Garden Herbs, Basil Oil, Toasted Sourdough,
Tomato-Caraway Butter

Burrata with Confit Kumquats
Crispy San Daniele Prosciutto, Sicilian Pistachios

Chilled Fin de Claire Oysters – France (4pc)
Ponzu, Shiso Oil, Tapioca

Weiser Farm's Baby Beet Salad
Pickled Beet & Goat Cheese Napoleon,
Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

Cassoulet of "Trippa ala Romana"
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

SECOND

Japanese Sea Bream "Laksa"
Laksa Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi

Brittany Sea Bass En Croute
Creamed Carrots and Leeks,
Tomato-Fines Herbs Beurre Blanc

Smoked Maple Leaf Duck Breast
Fuji Apples, Foie Gras, Toasted Farro,
Celery Root, Ginger Apple Reduction

Grilled Iberico Pork Pressa
Caramelized Fuji Apples, Shallot Marmalade,
Crispy Pork Skin, Sage

DESSERT

Salted Caramel Souffle
Fuji Apple Sorbet, Crème Fraiche

DESSERTS & CHEESE

Tarte au Chocolat +10
Chocolate Frangelico Ice Cream, Guanaja Cremeux,
Cacao Tuile, Hazelnuts

"Carrot" +10
Cream Cheese Gelato, Carrot Walnut Cake,
Mascarpone Mousse, Candied Parsley

Selection of Three Artisanal Cheese +10
Honey Nut Mostarda, Cranberry Walnut Bread

Traditional Kaiserschmarrn (For Two) +10 each
Warm Strawberries, Strawberry Ice Cream

Executive Chef, Greg Bess

Chef De Cuisine, Justin Katsuno

3 Course Set menu is not subject to any promotions and discounts
Prices are subject to prevailing goods and services tax and 10% service charge

LAND & SEA

Hamachi "Tiradito" +5
Cucumber-Jackfruit Relish, Avocado,
Spicy Sesame Vinaigrette, Kashmiri Chili

Charcoal Grilled Octopus +10
Kaffir Lime Aioli, Lardo, Japanese Herbs,
Tempura Sea Beans, Bonito, Nori

"Kaya Toast" +10
Seared Foie Gras, Pandan-Coconut Jam,
Foie Gras-Espresso Mousse, Brioche

Kaluga Queen Caviar +135
Lemon Herb Blinis & Traditional Accompaniments

ADD HANDMADE PASTA COURSE +18

Cavatelli with Pork Ragù
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Mafaldine with Asparagus and Serrano Ham
Parmesan Aged 24 Months, Kampot Black Pepper

Sweet Corn Agnolotti
Brown Butter, sage, Parmigiano Reggiano

Seafood Tagliatelle
Clams, Calamari, Lobster, Garlic

GRILLED, BROILED & ROASTED

Honey Miso Broiled Black Cod +18
Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame

Colorado Lamb Chop +20
Eggplant Caviar, Goats Cheese, Pine Nuts,
Falafel, Sesame, Pomegranate

Grilled Iberico Pork Chop +25
Roasted Jerusalem Artichokes, Whisky-Glazed Pears,
Fennel, Pistachio-Orange Gremolata

USDA Prime New York Sirloin +35
Or

Snake River Farms "American Wagyu" Ribeye +110
Potato-Fontina Gratin, Braised Swiss Chard,
Carrot Puree, Béarnaise

USDA Prime Cote de Boeuf 1Kg (For Two) +65 each
Armagnac-Green Peppercorn Emulsion,
Béarnaise, Aligot Potatoes, Garlic, Thyme

ON THE SIDE +18

Roasted Brussels Sprouts – Shiro Miso, Furikake

Caramelized Rapini – Tomato, Bagna Càuda

Fingerling Potatoes – 'Patatas Bravas'

Yukon Gold Potato Puree – Ikura, Crème Fraiche, Chives