

CAVIAR CREATION

Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38
Kaviari Kristal Caviar 30 gr, Blinis and Traditional Accompaniments	120

TO SHARE

Guacamole with Peas, Warm Crunchy Tortillas	20
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	25
Crispy Calamari, Yuzu Dipping Sauce, Sesame	20
Spiced Chicken Samosas, Cilantro Yoghurt Dip	20

APPETIZER

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	20
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Beef Carpaccio, Sesame Vinaigrette	28
Char Grilled Octopus, Smoked Paprika Crème Fraîche Guajillo Vinaigrette	27
Seared Foie Gras, Lychee Purée, Olive, Rose	30

SALAD

Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Endive and Citrus Salad, Gorgonzola and Basil	19
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	26

PASTA AND VEGETARIAN

Strozzapreti with Mushroom Bolognese, Pecorino, Chili Oil	25
Rigatoni with Meatballs, Smoked Chili Tomato Sauce	28
Fresh Tagliatelle with Clams, Chili, Parsley	28
Tender Winter Vegetables, Green Curry	22
Crunchy Eggplant Parmesan, Pickled Finger Chilies, Basil	25

PIZZA

Black Truffle and Fontina Cheese	36
Fresh Ricotta, Kale, Spicy Salami	24
Tomato, Fresh Mozzarella, Chili and Basil	20

FISH

Mushroom Crusted Sea Trout, Lemon Emulsion, Herbs	36
Spice Crusted Red Snapper, Sweet and Sour Broth	39
Wood Oven Roasted Tiger Prawns with Oregano and Chili	38
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	44

MEAT

Crackling Organic Chicken, Spinach, Habanero Hot Sauce	33
Veal Milanese with Arugula and Heirloom Tomatoes	28
Grilled Pork Chop with Smoked Chili Glaze, Roasted Cauliflower Sweet Onion Compote	40
Lamb Chops with Mushrooms, Broccolini, Chili Oil, Pecorino Cheese	48
Grilled Peppercorn Crusted Beef Tenderloin, Potato Gnocchi Brussels Sprouts, Sage	68
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32

SIMPLY COOKED

Australian Pork Chop	36	Atlantic Cod	40
Maori Lakes Lamb Chop	44	Norwegian Sea Trout	32
Westholme Beef Tenderloin	64	Red Snapper	34

SIDES

Potato Purée or French Fries	10
Roasted Cauliflower, Walnut Crumble, Organic Egg	15
Mushroom Glazed with White Wine	14
Roasted Brussels Sprouts with Chili, Mint and Pecorino Cheese	15
Grilled Asparagus, Fermented Chili, Mint	14