

DINNER

STARTERS

TOASTED BAGUETTE 6

House Lavender Butter | Sea Salt

CELERY ROOT SOUP REG 20 | DBL 36

Braised Oxtail | Italian Parsley

ITALIAN BURRATA 28

Pear | Persimmon | Pomegranate | Red Cabbage | Crispy Prosciutto

HAMACHI CRUDO 30

Buttermilk | Dill | Poppy Seeds

SEASIDE CAESAR APP 18 | FULL 25

Little Gem Lettuce | Cherry Tomatoes | House Sourdough Croutons

Parmigiano-Anchovy Dressing

ADD TO ANY SALAD

GRILLED CHICKEN +14 | ORA KING SALMON +16 | GRILLED HEAD-ON PRAWNS +20

MAINS

FILET MIGNON 70

Asparagus Risotto | Red Wine Demi

ORGANIC CHICKEN 42

Cucumber Labneh | Harissa | Mint

MAINE LOBSTER CORN AGNOLOTTI 55

Roasted Wintercorn | Furikake

NEW ZEALAND LAMB RAGU 40

Rigatoni Pasta | Parmesan Cheese | Pine Nut Crumble

PAN SEARED ORA KING SALMON 45

Puttanesca | Basil | Golden Raisins

MARKET CAULIFLOWER STEAK 35

Ginger-Scallion Jasmine Rice | Stir-Fried Vegetables | Toasted Cashews

SIDES

ROASTED DELICATA SQUASH 18

Whipped Feta | Salsa Matcha

ROASTED JAPANESE SWEET POTATOES 20

Dill “Aioli” | Pickled Garlic | Urfa Pepper | Sumac Honey

DESSERT

BROWNIE SUNDAE 18

Salted Fudge Brownie | Whipped Cream | Vanilla Gelato | Chocolate Drizzle

TRIO OF WARM COOKIES 14

Chocolate Chip | White Chocolate Macadamia Nut | Oatmeal Raisin

ICE CREAM & SORBET 8 PER SCOOP

Vanilla Bean | Chocolate

Raspberry | Mango