

## Bread

Baguette & Butter 7

Smoked Salmon Focaccia 22  
Whipped Ricotta, Pickles, Capers

## Soup & Salad

Daily Soup AQ

🍷 Prawn & Gem Lettuce Salad 21  
Chopped Prawns, Avocado Mousse,  
Jalapeno & Pepper Agrodolce,  
Garlic Confit Dressing (GF)

Spring Salad 17  
Hannah Brook Farm Greens, Feta, Cherry  
Tomatoes, Pickled Red Onion, Cucumber,  
Mustard Vinaigrette (V, GF)

Burrata & Berries 16  
Macerated Seasonal Berries, Watercress,  
Brioche Croutons (V)

Asparagus & Quinoa Salad 16  
Spring Macedonian Feta, Cucumber,  
Cherry Tomato, Castelvetrano Olives, Mint,  
Parsley, Seasonal Pickles

Executive Chef: Soo Yoo

General Manager: Erkan Esgin

Restaurant Manager: Luba Lojpur

## To Share

🍷 Baked Scallops 29  
Lobster Beurre Blanc, Pomme Duchesse,  
Fennel Herb Salad (GF)

🍷 Mussels & Clams Half 19 Full 29  
Basil Pesto, Cream, Capers, Cherry Tomatoes,  
Grilled Focaccia

Wagyu Beef Carpaccio 24  
Horseradish Aioli, Pecorino, Fried Capers,  
Cured Egg Yolk, Crostini

Crispy Chicken 19  
Calabrian Chili & Honey Butter,  
Fried Capers, Pickles (GF)

Hummus & Lamb Dip 19  
Lamb Keema, Sesame Seeds,  
Garlic Chips, Pita Bread  
*Add more Pita 3*

Crispy Coconut Prawns 19  
Louie Sauce, Arugula Salad

Prawn Bruschetta 16  
Sauce Vierge, Grilled Baguette, Agrodolce

Vegetables 16  
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## Land & Sea

Steak & Frites  
12oz AAA Beef NY Striploin 49  
8oz AAA Beef NY Striploin 39  
Brandy Peppercorn Jus, Frites,  
Truffle Aioli

🍷 Grilled Lamb Sirloin 37  
Courgette Puree, Wild Mushroom,  
Spinach, Grilled Asparagus,  
Roasted Baby Potato, Chimichurri

Roasted Half Chicken 36  
Herb Ravigote, Crispy Baby Potato,  
Seasonal Vegetables

🍷 Seared Halibut 45  
🍷 Grilled Branzino 37  
Saffron Risotto, Green Beans, Snap Peas,  
Tokyo Turnips, Cherry Tomatoes (GF)

🍷 Seared Steelhead 37  
Sauce Meuniere, Pea Puree,  
Pearl Couscous, Harissa, Carrot, Peas,  
Cherry Tomatoes, Artichoke

French Onion Burger 30  
Caramelized Onion, Red Wine Aioli, Arugula,  
Emmental Cheese, Pommes Frites  
*Sub Side Salad or Truffle Frites \$3*  
*Add Johnston's Bacon \$3*

## Pasta & Risotto

Rigatoni Bolognese 28  
Pork, Rose Sauce, Pecorino, Fresh Herbs,  
Cherry Tomato  
*Add Burrata \$6*  
*GF Corn Pasta \$3*

🍷 Spaghettini allo Scoglio 32  
Prawns, Manila Clams, Mussels, Steelhead,  
White Wine Sauce, Calabrian Chili,  
Sundried Tomato, Fresh Herbs  
*GF Corn Pasta \$3*

Potato Gnocchi Al Pomodoro 32  
Burrata, Basil, Pecorino (V)

Spring Risotto 32  
Burrata, Parmigiano Reggiano, Spring Puree,  
Wild Mushroom, Spring Vegetables (V, GF)  
*Add Seared Scallops \$7 each*  
*Vegan by request*

Squash Risotto 27  
Kabocha, Delicata & Butternut Squash,  
asdasni, Pumpkin Seed Salsa Verde, Calabrian  
Chili, Parmigiano Reggiano (V, GF)  
*Add Seared Scallop \$7 each*

Burgundy Truffle Ricotta Gnocchi 38  
Truffle Mornay Sauce, Sauteed Wild  
Mushrooms

Additions

- Three Prawns 6
- Scallop 7/piece
- Sauteed Mushrooms 12
- Pomme Puree 8
- Pommes Frites 6
- Truffle Fries 8

20% gratuity is applied to parties of 8 or more