

CAVIAR

Sevruga 825 (30gr) 2,750 (100gr)
Oscietra 650 (30gr) 1,950 (100gr)

GILLARDEAU OYSTERS

6 pcs . 315 **12 pcs . 630** **24 pcs . 1,200**

BITES

Salty or Spicy Edamame . 45 (V)
Maldon sea salt or gochujang glaze

Truffle Potato . 45 (V)
Truffle potato crisps

TACOS, SLIDERS & SANDO

Wagyu Sliders . 95
Tomato jam, mayo, aged cheddar cheese
Turkey Slider . 120
Gruyere cheese, cranberry & blueberry sauce

Possible Slider . 115 (V)
Beetroot, walnuts, lettuce, tomato,
cocktail sauce

Tacos Our Way . 85
Wagyu beef, red cabbage, sesame,
gochujang sauce

Crab Tacos . 95
Nori sheet, wasabi mayo, dill

Lobster Roll . 110
Garlic butter, Japanese mayo, chives

Chicken Katsu Sando . 105
Panko, Japanese mayo, katsu sauce

COLD STARTERS

Scallop Ceviche . 120
Orange, grapefruit, lime, red radish

Seabass Ceviche . 110
Passion fruit, coriander, leche de tigre

Tuna Tataki . 95
Black sesame, volcano sauce, teriyaki

Beef Carpaccio . 115
Truffle mayo, yuzu dressing

HOT STARTERS

Rock Shrimp . 95
Gochujang yuzu sauce,
crispy charcoal tempura

Crispy Spicy Chicken . 75
Dynamite sauce

Fried Calamari . 85
Lime, herb ranch dip

Crispy Honey Chili Beef . 95
Potato mousseline

Burrata & Pecorino Gyoza . 105 (V)
Pistachio, pesto

Baked Feta Cheese . 75 (V)
Asmaliya, pistachio, almonds, walnuts,
cinnamon syrup

Spinach Pie . 80 (V)
Oregano, parsley, tzatziki dip

WOOD OVEN

Truffle Pizzetta . 110 (V)
Portobello, creamy pecorino, baby roka

Pizzetta Bufalina . 105 (V)
Tomato sauce, basil

Freshly Baked Bread . 75 (V)
Tzatziki dip, feta & pistachio dip

SALADS

Burrata . 110/500 (125gr/500gr)(V)
Heirloom tomatoes, basil, olive oil

Goat Cheese . 85 (V)
Walnut crust, fresh fig, roka, passion fruit jam

Watermelon . 80 (V)
Creamy feta, basil oil, mint

Grilled Artichoke . 80 (V)
Baby roka, olive oil, balsamic

Lobster . 130
Meets avocado salsa

Grilled Octopus . 105
Purple potato, olive tapenade

Shrimp Cocktail . 75
Rock melon, cherry tomatoes

SUSHI

Sashimi . 70 (3 pcs)
Salmon
Tuna
Yellow Tail

Nigiri Balls . 60 (3 pcs)
Salmon
Tuna
Yellow Tail

Sashimi 3 Variations . 160 (9 pcs)

Nigiri 3 Variations . 180 (9 pcs)

MAKI

Soft-Shell Crab . 110
Asparagus, avocado, carrot, cucumber,
wasabi mayo

Wagyu Beef Tartare . 95
Baby asparagus, gochujang mayo,
crispy potato sticks

Smoked Salmon . 95
Shrimp, wasabi mayo,
black caviar, dill

Confit Duck . 90
Cucumber, rock melon, Japanese mayo,
teriyaki hoisin sauce

Yellow Fin Spicy Tuna . 85
Spicy mayo, sesame seed

Shrimp Tempura . 85
Alaska salmon, cucumber, chili, garlic, mayo

Black Crispy California . 85
Fresh crab, wasabi mayo,
cucumber, avocado

Veggie Maki . 65
Cucumber, asparagus, avocado, carrot,
lettuce, quinoa, avocado salsa

MAINS

Wagyu Tomahawk (grade 8/9) . **1,200**
Roasted vegetables, mustard sauce

Seabass . 820 (2.5kg)
Rock-salt crust, lemon & herb sauce

Smoked Wagyu Beef . 350
Rosemary & thyme

Lobster Linguine . 280/460
Bisque & cherry tomato sauce, lemon, parsley

Veal Milanese . 195
Cherry tomatoes, rocket leaves

Scampi Orzo . 190
Parmesan, lemon, charcoal crumbs

Roasted Whole Chicken . 220
Potato wedges, cilantro sauce

Grilled Salmon . 140
Potato puree, confit tomato, basil oil

SIDES

Corn on Sticks . 35 (V)
Chili & herb butter

Baked Potato . 35 (V)
Chili & herb butter

Roasted Mixed Vegetables . 35 (V)
Oven baked vegetables

Sautéed Rabe Broccoli . 35 (V)
Garlic & sesame

Potato Puree . 35 (V)
Fluffy, creamy and smashed

DESSERTS

Premium Platter . 450

Chef's selection of desserts & fruits

Mango Dome Sorbet . 75

Mango carpaccio, cotton candy

Sphere Cheesecake . 90

Chocolate, strawberry,
raspberry coulis

Chocolate Pavlova . 75

Chantilly cream, raspberries

Chocolate Fondant . 65

Vanilla ice cream

Homemade Ice Creams And Sorbets . 45

(3 scoops)

Acai sorbet, beer Ice cream,
corn ice cream

Assorted Mochi . 80

Fruit Platter . 195 / 400