

## RAW

Oysters	La Friandise ( <i>Marennes-Oléron, France</i> )	½ dozen   dozen	48   88
	Spéciale Geay ( <i>Nouvelle-Aquitaine, France</i> )	each	10
Seafood Platter	Caviar, Oysters, Scallops, King Crab Legs, Angel Prawns	(for 2 to share)	128

## CHARCUTERIE

Chef's choice, served with a variety of condiments ( <i>50gm each</i> )		3 kinds   5 kinds	38   58
Pressed Meats	Country Pâté with Espelette Red Pepper	100gm	18
	Duck Rillettes	100gm	18
	Wagyu Beef Rillettes	100gm	24
Sausage	Basque-Style Dried Sausage	80gm	25
	Finocchiona – Fennel & Garlic	80gm	18
	Cacciatore – Chilli, Red Wine & Capsicum	80gm	18
Salumi	Guanciale – Pork Jowl	80gm	18
Whole Muscle	Basque-Style Bayonne Ham, Aldudes Valley	80gm	20
	Jamón Ibérico de Bellota, Aljomar – Gold Label	80gm	78

## CONDIMENTS & ACCOMPANIMENTS

La Coca Bread Toast	8
Preserved Apple and Pear	8
Guindillas Peppers	10
Cherries with Vinegar	10
Toasted Walnut, Hazelnut, Cashew Nut, Almond	10

## APPETISERS

Ceviche	Halibut, Scallops, Sweetcorn, Shallot, Pine Nuts, Tiger's Milk, Coriander	38
Tuna Tartare	Blue-Fin Tuna Belly, Scallops, Radish, Avocado, Seaweed Feuille De Brick	48
Salad	Locally Farmed Greens, Compressed Watermelon, Quinoa, Citrus Vinaigrette (V)	26
Mozzarella	Mozzarella Di Bufala, Cherry Tomatoes, Shiso Pesto, Mozzarella Ice Cream (V)	28
Velouté	Jerusalem Artichoke Velouté, Zucchini, Asparagus, Crème Fraiche, Herb Oil (V)	28
Bisque	Grilled Maine Lobster Tail, Zucchini, Cognac	42
Carta Fata	Baby Yam, Assorted Mushrooms, Leek, Black Truffle (V)	38
Orient Clam	Squid Ink Tempura, Smoked Eel Emulsion, Avera Tomato, Sea Urchin	30
Duck	Smoked Challan Duck Breast, Grilled Leeks, Tropical Mustard Dressing	30

## MAINS

Cabbage	Grilled Purple Cabbage, Purple Shiso , Piquillo Pepper Purée, Dill (V)	38
Pappardelle	Kalamata Olives, Grilled Bell Peppers, Kelp Dressing (V)	38
Quinoa	Homemade Potato & Quinoa Patties, Pecans, Grilled Vegetable Jus (V)	38
Porcini Risotto	Vialone Nano Rice, Miso-marinated Foie Gras, Crispy Sage	40
Fish	Crispy Scale-On Red Tilefish, Purple Cabbage, Pil Pil Sauce, Lemon Myrtle	48
Pork	"Bangalow" Sweet Pork Rack, Pineapple, Teardrop Peppers, Beetroot & Pork Jus	48
Lamb	Amelia Park Lamb Rack, Lentil Ragout, Heirloom Carrot, Lamb Jus	52
Beef Tartare	Hand-Cut Raw A4 Wagyu, Egg Yolk Gel, Crème Fraiche, Mushroom Chips	68

## "BINCHOTAN" GRILLED STEAKS

American	USDA Prime Black Angus, Aspen Ridge Farms, Colorado – Grain-Fed	
	Filet Mignon	180gm 88
	Ribeye	250gm   500gm 88   158
Japanese	A4 Black Wagyu, Emperor "Kokuou", Kumamoto, Kyushu Island – Grass-Fed	
	Tenderloin	180gm 138
	Sirloin	150gm   300gm 120   228
	Ribeye	150gm   300gm 108   198

*All steaks are served with onion marmalade, snowflake rice-salt & red wine jus*

## SMALL BITES & SIDES

Creamed Spinach & Parmigiano	15
Onion Tempura	12
Sweet Corn Fritters	15
Charcoal-Grilled Garlic Mushrooms	15
Fried Avocado, Horseradish Dip	15
Shishito Peppers, Bottarga	18
Marbled Potatoes	15
Steak-Cut Fries, Truffle & Gruyère	15
Roasted Bone Marrow, Truffle	15

## CHEESE

Chef's choice, served with a variety of condiments		3 kinds   5 kinds	48   68
Soft	Truffle Camembert – Raw Cow's ( <i>Normandy, France</i> )	50gm	12
	Saint-Félicien, Tentation – Raw Goat's ( <i>Rhone, France</i> )	50gm	16
Semi-Hard	Le Barriquet – Raw Goat's ( <i>Loire, France</i> )	50gm	12
	Wigmore – Raw Ewe's ( <i>Berkshire, UK</i> )	50gm	16
Hard	Alp Blossom – Raw Cow's ( <i>Vorarlberg, Austria</i> )	50gm	16
	Adelegger Urberger – Pasteurised Cow's ( <i>Allgau, Bavaria</i> )	50gm	18
	24 Month Reypenaer VSOP Gouda – Pasteurised Cow's ( <i>Utrecht, Netherlands</i> )	50gm	20
Blue	Irish Smokey Blue – Pasteurised Cow's ( <i>Northern Ireland</i> )	50gm	16
	Colston Bassett, Shropshire Blue – Pasteurised Cow's ( <i>Nottinghamshire, UK</i> )	50gm	12

## CONDIMENTS & ACCOMPANIMENTS

Mixed Dried Fruit Bread	8
Preserved Apple and Pear	8
Guindillas Peppers	10
Cherries with Vinegar	10
Dried Muscat	10
Toasted Walnut, Hazelnut, Cashew Nut, Almond	10

## DESSERTS

Prickly Pear	Mint Olive Jelly, Strawberry Meringue, Prickly Pear & Strawberry Sorbet	12
Fig	Bergamot Pulp, Chantilly Cream, Almond Shortbread, Vanilla Ice Cream	14
Maize	Sweetcorn Mousse, Honeycomb, Granola, Roasted Sweetcorn Ice Cream	14
Apple	Butterscotch Caramelized Granny Smiths, Filo Pie, Calvados & Cider Cream	15
Semifreddo	White Chocolate & Pistachio Ganache, Cherry Compote, Griottines	16
Torte	Chocolate Mousse, Peanut Praline, Feuilletine, Vanilla Ice Cream	18