

Appetizers

Seeded bread, sourdough and focaccia (ve) 5 | Mixed olives (ve) 6 | Pistachio dip, pomegranate, coriander (v) 16
Padron peppers (ve) 9 | Crispy chicken 13 | Pan con tomate (v) 12
Maldon oysters, shallot vinaigrette 30 | Imperial Oscietra caviar 30g/120

Starters

Hand-dived scallops, chilli and lime 26
Tuna tartare with ponzu, avocado, wasabi and lime 25
Asparagus green salad with hand-picked crab, croutons and sabayon sauce 25
Marinated prawns, cocktail sauce, salmon caviar and cucumber 24
Seabass ceviche, aguachile de mango, chilli, cucumber 24
Grilled artichokes, manchego cheese and almonds (v) 30
Radicchio salad with gorgonzola cheese, candy pecans and balsamic reduction (v) 18
Pardina lentil salad, spring tomatoes, apple, celery and radish (v) 15
Stracciatella with orange, pink grapefruit and basil oil (v) 16
Steak tartare with shallot, capers and truffle guttiau bread 25

Pasta

Fusilli arrabbiata with capers, olives and aged parmesan (v) 20
Ricotta and spinach ravioli, brown butter sauce, sage and black spring truffle (v) 26
Pappardelle with wild mushroom and parmesan (v) 26
Lobster linguine, langoustine sauce, chive and lemon 44
Crab mascarpone tortelloni with impepata mussel sauce 32

Mains

Vegan crépinette with romesco sauce and demi-glace (ve) 20
Slow-cooked beef short rib served with pak choi and turnip Tokyo 33
Blackened chicken with Cajun spices, carrot puree and jus 28
Stone bass with Mediterranean sauce and fresh cherry tomatoes 39
Halibut with rainbow swiss chard, parsley and scallop sauce 48

Grill

250g Rib eye 48 | Lamb cutlets 43 | 220g 21-days aged beef fillet 55
1kg Tomahawk 120 | Flat iron A5 Australian Wagyu 200g with rocket and parmesan 78
Peppercorn sauce 5 • *Béarnaise sauce* 5 • *Chimichurri sauce* 5 • *Aioli Sauce* 5

BLACK TRUFFLE SUPPLEMENT 18 | 10G CAVIAR SUPPLEMENT 50

Sides

Roasted potatoes with herbs (ve) 12 | Plancha tomato with basil and chilli pangrattato (ve) 12
Green beans with sugar snap and confit shallots (ve) 12 | Asparagus mimosa (v) 12

(ve) vegan | (v) vegetarian | **please inform your waiter if you have any food allergies**

a 15% discretionary service charge will be added to your bill | prices include VAT