



Menu

BOARDS

- 4 cheese board with condiments   \$268
daily selections from cheese master Antoine Zaruba, sourdough toast
- artisanal charcuterie cold meats board  \$268
iberico salchichon, pistachio mortadella, beef bresaola, prosciutto di parma, sourdough toast
- smoked fish board \$268
smoked trout, smoked eel, smoked mackerel, beet cured salmon, sourdough toast

SMALL BITES

- wagyu tartare and mille feuille potatoes \$158
wagyu beef tartare with crispy thinly sliced potatoes and bottarga shavings
- fried chicken & caviar \$168
crispy fried chicken with yellow vin jaune sauce and caviar
- scallop carpaccio \$168
scallop carpaccio with caviar, salmon roe, lime and olive oil (+\$58 for caviar)
- baby cuttlefish  \$178
tender baby cuttlefish from Bari, Italy with pistachio, parsley, olive oil
- seasonal grilled Norwegian scampi langoustines \$228
grilled Norwegian scampi langoustines with salsa verde sauce
- mille feuille cecina pizza  \$158
spanish wagyu cecina beef pizza with ricotta cheese on puff pastry
- squid ink croquetas \$128
squid ink croquetas with arugula and cherry tomatoes
- grilled asparagus   \$138
grilled asparagus with pecorino cheese sauce and toasted almonds



Menu

SMALL BITES

- burrata caprese salad** 🍴 \$148
creamy burrata, roma tomatoes, balsamic glaze, olive oil, fresh basil
- signature french fries** \$78
Michelin 3 stars Chef Pierre Koffmann's signature chips with aioli dips
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MAINS

- steak frites** \$438
wagyu zabuton steak with Michelin 3 stars Chef Pierre Koffmann's signature chips
- garlic herb-crusted roast lamb rack** \$318
garlic herb-crusted roast lamb rack with broccolini and veal jus
- Australian Kinkawooka mussels** \$288
with white wine, garlic and thyme, homemade garlic bread
- pan-fried quail** \$288
pan-fried quail with crispy kale, carrot puree, eggplant mousse and veal jus
- wagyu beef cheek bourguignon** 🍴 \$288
wagyu beef cheek braised in red wine and beef jus with mashed spanish agria potato
- grilled salmon** 🍴 \$258
salmon with broccolini and teriyaki sauce with mashed potato
- baked pasta with beef ragu** 🍴 \$218
handmade chitarra pasta with beef ragu, pancetta and parmesan cream - a homage to the iconic Harry's Bar and Cipriani in Venice
- fresh black truffle pasta** 🍴 \$238
handmade chitarra pasta with shaved seasonal truffle and mixed mushrooms
- crab meat and salmon roe tagliatelle** 🍴 🍷 \$248
handmade tagliatelle with crab meat, lobster bisque, ricotta cheese and salmon roe