

apps

BREAD & BUTTER | french loaf, cajun butter 7

WEST COAST OYSTERS* | cocktail sauce, thai chili mignonette 3
add: uni (5) caviar (5)

KAMPACHI CRUDO* | beet cured amberjack, compressed mango, red onion, yuzu dashi broth 16

HUDSON VALLEY FOIE GRAS** | parsnip espuma, hibiscus gastrique, apricot chutney, candied hazelnut 37

UNI TOAST* | uni, soft scrambled egg, toast 28

MUSSELS & GREEN CURRY 🍷 | PEI mussels, toast, asian herb salad 17

SPRING MARKET SALAD (v) | baby gem lettuce, quinoa, market produce & fruits, sesame ginger dressing 14

SZECHUAN CAULIFLOWER (v)** 🍷 | szechuan spicy sauce, cilantro tzatziki, peanuts 13

SOFT SHELL CRAB 🍷 | singaporean chili sauce, panko 19

LOMO SALTADO OCTOPUS 🍷 | peruvian potato, aji sauce, cherry tomato 19

mains

TOM YUM LINGUINI 🍷🍷 | scallop, crab, shrimp, king oyster mushroom 27

LAKSA RISOTTO** 🍷 | shrimp, scallop, crab, coconut cream, shellfish broth 29
add: uni (15) caviar (15)

SEARED SCALLOPS | crispy egg noodles, truffle soy beurre blanc, romanesco, shimeji 36
add: preserved truffle (15)

WHOLE GRILLED BRANZINO** | macadamia nut, brown butter, herbs, ong choy 41

MUSHROOMS & WAGYU | roasted maitake & shimeji, Australian wagyu flank, garlic soy 26

BRAISED PORK SHANK** | kare kare sauce, Okinawan sweet potato mash, romanesco 35

AUSTRALIAN WAGYU | 10oz New York striploin, cauliflower puree, maitake mushroom, bordelaise 90
add: foie gras (20) bone marrow (7) preserved truffle (30)

USDA PRIME TOMAHAWK | brown butter, mixed vegetables, cajun seasoning (average 48 oz) 166
add: bone marrow (7) preserved truffle (30)

sweets

SORBET TRIO | pineapple guava, hibiscus, mango 12

STRAWBERRY MATCHA TIRAMISU | strawberry sponge cake, matcha, mascarpone 15

HONEY & YUZU | honey cheesecake, yuzu chocolate honeycomb, honey chantilly 15

PASSION FRUIT PANNA COTTA | fresh tropical fruit, passion sable, milk crumble 15

STICKY TOFFEE PUDDING | warm date cake, toffee, whipped ganache, vanilla ice cream 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**These dishes contain nuts.

whites by glass

- WHITEHAVEN | 2021 sauvignon blanc, new zealand 12
- ICONOCLAST | 2018 chardonnay, napa 14
- LE RIME | 2020 pinot grigio, italy 14
- JERMANN | 2020 pinot grigio, italy 14
- EBERLE | 2019 muscat canali, paso robles 14
- FESS PARKER | 2019 dry riesling, santa barbara 14

reds by glass

- ST. FRANCIS | 2019 pinot noir, sonoma 16
- JUSTIN | 2019 cabernet sauvignon, paso robles 17
- ICONOCLAST | 2018 cabernet sauvignon, napa 18

whites by bottle

- WHITEHAVEN | 2021 sauvignon blanc, new zealand 46
- ICONOCLAST | 2018 chardonnay, napa 54
- LE RIME | 2020 pinot grigio, italy 54
- JERMANN | 2020 pinot grigio, italy 54
- EBERLE | 2019 muscat canali, paso robles 54
- FESS PARKER | 2019 dry riesling, santa barbara 54

reds by bottle

- ST. FRANCIS | 2019 pinot noir, sonoma 60
- JUSTIN | 2019 cabernet sauvignon, paso robles 66
- ICONOCLAST | 2018 cabernet sauvignon, napa 75
- AUSTIN HOPE | 2020 cabernet sauvignon, paso robles 75
- JUSTIN ISOSCELES | 2018 red blend, paso robles 125
- CAYMUS | 2020 cabernet sauvignon, napa 125
- STAG'S LEAP ARTEMIS | 2019 red blend, paso robles 150
- CAYMUS SPECIAL | 2017 cabernet sauvignon, napa 245
- QUINTESSA | 2018 cabernet sauvignon, napa 350

specialty cocktails

- P.C.S. | rum, passion fruit, orgeat, butterfly pea tea 16
- THE EMPRESS | gin, yuzu, lime, butterfly pea tea 16
- MAGINUMAN | vodka, calamansi, soda 16
- BUKO PANDAN | rum, buko pandan, pineapple, lime 16
- PEPINO PALOMA | tequila, grapefruit, kaffir, lime 16
- PAU HANA | tequila, li hing mui, mango, fresno chili 16
- A.B.B. | cognac, luxardo, lemon, egg white 16
- XÁ-DDY | bourbon, rye, ginger, lemongrass 16
- GEM O.F. | bone marrow infused bourbon, demarara, bitters 16

sake

- TRAPEZA | junmai ginjo, 720mL 23/55
- JOTO YUZU | yuzu sake, 500mL 39
- WINTER BLOSSOM | daiginjo, 720mL 68
- DASSAI 23 | junmai daiginjo, 720mL 120
- KUBOTA MANJU | junmai daiginjo, 720mL 120

brew

- BOOMTOWN | pilsner, ABV 5.6% 8
- EAST BROTHER | red lager, ABV 4.6% 9
- BREWDOG | grapefruit IPA, ABV 6.5% 9

non-alcoholic

- CAFE SUA DA | vietnamese coffee 6
- YUZU LEMONADE | yuzu, lemonade 5
- PEACHER PERFECT | strawberry, peach, lemonade. 5

bubbles

- HEIDSEICK MONOPOLE | champagne brut, france 105

