

Gem Patrons,

Welcome to Gem Dining's Post Covid Situation – PCS for short. Since our initial closing, we've been hard at work – taking this closure as a time of self-reflection & self-improvement. Through this adversity, we knew we had to improvise, adapt, and overcome these circumstances in order for us to reopen our doors. Upon reopening, we knew that we couldn't offer the same dishes that we served in the past – the times have forced us to become more innovative and much bolder than before.

We want to take this opportunity to thank you all for your continued support. We know that despite these uncertain times, you have been there with us through it all and it means the world to our team. Please take this time to celebrate with us the official reopening of Gem Dining.

We're thrilled to be back serving you all once again.

Sincerely,

Gem Dining Team

apps

BREAD & BUTTER

french loaf, cajun butter / 7

PATÉ TARTLET

Hai Phong paté mousse, briséé pastry, pickled cucumber / 6

WEST COAST OYSTERS*

blood orange granita / 3

add uni / 5

TAI SNAPPER CRUDO*

sea bream, coconut cream, orange, fresno / 16

UNI & WAGYU*

uni, american wagyu, truffle soy / 19

BEETS & BURRATA

lychee vinaigrette, candied walnuts, frisée, li hing mui / 14

UNI TOAST

uni, soft scramble, dashi glaze / 19

SOFT SHELL CRAB

singaporean chili sauce, panko / 18

BEEF TENDON

tendon, bò kho demi, herb gremolata / 9.5

BONE MARROW ELOTE

roasted corn, pork chicharrón, fried shallot / 14

mains

SALTED EGG YOLK CRAB LINGUINI

jumbo lump crab, salted egg yolk cream, linguini / 24

add: uni / 15 caviar / 15

SQUID INK TAGLIATELLE

shrimp, scallop, crab, Tom Yum cream, handmade tagliatelle / 28

add: uni / 15 caviar / 15

LAKSA RISOTTO

shrimp, scallop, crab, coconut cream, shellfish broth / 28

add: uni / 15 caviar / 15

SCALLOPS

cauliflower purée, caviar beurre blanc / 32

WHOLE GRILLED BRANZINO

macadamia nut, brown butter, herbs, fennel / 38

MUSHROOMS & WAGYU

roasted maitake & shimeji, wagyu, garlic soy / 23

add: bone marrow / 7 black truffle / 15

BEEF TONGUE

yuzu soy, garlic soy / 28

A5 MIYAZAKI WAGYU

striploin, yuzu soy / 55

USDA PRIME TOMAHAWK

brown butter, mixed vegetables, cajun seasoning

average 48 oz / 120

add: bone marrow / 7 black truffle / 30

sweets

SALTED EGG YOLK ICE CREAM

milk ice cream, salted egg yolk / 9

YUZU SORBET

yuzu, cara cara, mint / 6

LAVA TIRAMISU

espresso, sponge cake, mascarpone / 14

STICKY TOFFEE PUDDING

warm date cake, toffee, whipped ganache / 12

add: milk ice cream / 5

CORN BUTTER CAKE

corn cake, popcorn ice cream, honeycomb, cheddar crisp / 16

CITRUS TERRARIUM

yuzu panna cotta, citrus, white chocolate lace / 15

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