

ALL DAY MENU

Caviar

NORTHERN DIVINE	159
SEVRUGA	199
OSETRA	239
BELUGA	439

Sushi Bar

SASHIMI (3PCS)

SALMON	15
HAMACHI	18
BLUEFIN TUNA	20
CHUTORO TUNA	28

MAKI

SPICY TUNA ROLL (GF)	18
ahi tuna, scallion, cucumber, sesame chili sauce	
AVOCADO CRUNCH ROLL (GF)(VG)	17
avocado, cucumber, mango, shiso mayo, puffed rice	
CALIFORNIA ROLL (GF)	19
blue crab, avocado, cucumber, masago, yuzu mayonnaise	

Seafood

SEASONAL OYSTERS (GF)	4EA
fanny bay, shigoku, riptide point	
JUMBO PRAWN COCKTAIL (GF)	29
tiger prawns, atomic horseradish, wasabi cocktail sauce	
THE GM'S CHILLED SEAFOOD (GF)	136
serves 2-3 persons, sea scallop ceviche, oysters, jumbo prawns, king crab, lobster	
THE CHEF'S CHILLED SEAFOOD (GF)	260
serves 4-6 persons, sea scallop ceviche, oysters, jumbo prawns, king crab, lobster	

From the Garden

VICTOR CAESAR	17
romaine & shaved brussels sprouts, pecorino cheese, crispy sumac-spiced chickpeas ADD: GRILLED CHICKEN 7	
HEIRLOOM TOMATOES (GF)(V)	18
bleu d'elizabeth, shallots, preserved lemon, basil, planeta olive oil	
RED SEA CRAB & FRISEE SALAD (GF)	25
avocado, grapefruit, yuzu tobiko, miso-ginger vinaigrette	

charcuterie platter 32 (CN)

prosciutto, lonzino, coppa, manchego cheese, blue cheese, pecorino,
olives, membrillo, rosemary-pecan crisps

Signatures

CHIPS & DIP (V)	15	FAMOUS CRISPY CHICKEN TENDERS	20
corn tortilla chips, salsa, guacamole		truffle aioli, honey mustard	
STEAK TARTARE	24	SNAKE RIVER FARMS WAGYU BURGER	34
egg yolk buttered sourdough toast, horseradish, comichon		8oz, caramelized onions, taleggio cheese, black truffle dressing, salt & vinegar chips	

Stone Baked Personal Pizzas

TOMATO SAUCE & MOZZARELLA

BURRATA & BASIL (V)	21	PEPPERONI, BACON & HOT HONEY	23
MUSHROOM & ARUGULA (V)	22	PROSCIUTTO, MUSHROOM & ARUGULA	24
CALABRIAN CHILE, ARTICHOKE & OLIVES (V)	21	SMOKED RIBEYE & CARAMELIZED ONION	24

Sweets

MACARONS 9	BOOZY POPSICLES (GF)	6EA 16 TRIO
assorted flavours	mango margarita, calamansi limoncello, or elder flower strawberry (non-alcohol)	

LATE NIGHT

10PM-1AM

THURSDAY TO SATURDAY

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D/
6
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Caviar

NORTHERN DIVINE 159

SEVRUGA 199

OSETRA 239

BELUGA 439

served with warm blinis, egg, crème fraîche

charcuterie platter 32

prosciutto, lonzino, coppa, manchego cheese, blue cheese, pecorino, olives, membrillo, rosemary-pecan crisps

Signatures

JUMBO PRAWN COCKTAIL (GF) 29

tiger prawns, atomic horseradish wasabi cocktail sauce

FAMOUS CRISPY CHICKEN TENDERS 20

truffle aioli, honey mustard

SNAKE RIVER FARMS WAGYU BURGER 34

8oz, caramelized onions, taleggio cheese, black truffle dressing, salt & vinegar chips

Stone Baked Personal Pizzas

TOMATO SAUCE & MOZZARELLA

BURRATA & BASIL (V) 21

21

PEPPERONI, BACON & HOT HONEY 23

23

MUSHROOM & ARUGULA (V) 22

22

PROSCIUTTO, MUSHROOM & ARUGULA 24

24

CALABRIAN CHILE, ARTICHOKE & OLIVES (V) 21

21

SMOKED RIBEYE & CAMELIZED ONION 24

24

Sweets

MACARONS 9

assorted flavours

BOOZY POPSICLES (GF) 6EA | 16 TRIO

mango margarita, calamansi limoncello, or elder flower strawberry (non-alcohol)

(V) = VEGETARIAN | (VG) = VEGAN | (GF) = GLUTEN FREE | (CN) = CONTAINS NUTS