



EST. 1995

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## STARTERS

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### ARGENTINIAN OCTOPUS

*Roasted Tomatoes, Blistered Grapes, Soy Beans, Dried Olives, Crispy Potato, Chipotle Aioli & Sauce Verde*

### BOUNTY HARVEST

*Brussels Sprouts, Roasted Carrots, Chilled Beets, Pear Vinaigrette, Siracha Honeycomb, Bleu Cheese & Pistachios*

### CHICKEN LIVERS & SAUSAGE

*Garbanzo Bean Cake, Apple, Sweet Sausage & Apple Jack Demi Glace*

### TUNA TARTARE

*Sushi Tuna, Scallion Marinade, Ginger Sorbet & Crispy Corn*

### PAN SEARED SHRIMP & RABBIT DUMPLING

*Dashi Mushroom Broth, Sesame Crema & Carrot Scallion Crudo*

### BURRATA

*"Biegnetts", Guanciale, Speck, Pickled Melon, Radish, Smoked Almonds, Berry Coulis & Blue Agave Truffle Oil*

### SICILIAN CAULIFLOWER

*Pine Nuts, Raisins & Jalapeno Feta Cheese*

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### SOUP OF THE DAY

## SALAD

### MARKET GREENS

*Red Cabbage, Tomatoes, Cucumbers, Celery, Brussel Sprouts & Citrus Mint Vinaigrette*

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## MAIN COURSES

### CONFIT OF RABBIT

*Boneless Rabbit, Paccheri Pasta, Wild Mushrooms, Oven Roasted Tomatoes, Edamame Beans, Spinach, Asparagus & Mint Ricotta  
Lemon Truffle Cream*

### BISTRO FILET

*Grilled Teres Major, Tomato Date Jam, Stewed Kale, Capberberry Relish, Feta Cheese, Barley Arrancini & Red Wine Demi Glace*

### CHARRED SCALLION CRUSTED TUNA

*Grilled Rare, Orange Ginger Reduction, Chocolate Teriyaki Demi Glace, Sunchoke Hash, Red Cabbage & Wakame Salad*

### MISO GLAZED PORK SHANK

*Sweet Potatoes, Broccolini, Sesame Cream, Ginger Pear Chutney, Wasabi Peas, Currants & Teriyaki Chili Soy Reduction*

### FIRE ROASTED FISH OF THE DAY

*Celery, Green Olives, Salsa, Shaved Fennel & Grape Gastrique*

### ZATAR GRILLED CHICKEN

*Cranberry Chutney, Falafel, Raita, Thyme Onion Relish, Swiss Chard & Marsala Demi Glace*

### CHICK PEA MASALA

*Roasted Pepper, Tuscan Polenta, Farmers Vegetables, Tarragon Crema & Tomato Coulis*

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## DESSERT

### PROFITEROLES

*French Vanilla Ice Cream & Chocolate Ganache*

or

### NUTELLA CREME BRULEE

*French Custard & Whipped Cream*