

MENU

Raw bar

Oyster platter — 1/2 dozen fine de claires jalapeño vinaigrette seaweed caviar	22
Mermaid's tail — Salmon ceviche tomato chili avocado mango coriander	16
Ahi tuna — Seared MSC tuna chimichurri grilled lemon	14

Seafood

Crab & cray roll — Toasted brioche saffronnaisse gems parsnip chips pineapple	19
Prawn basket — Fresh nordic prawns lemon mayo dill brioche	19
Flamed salmon tostada — Crispy corn taco avocado tomato ponzu pickled ginger	20
Grilled pulpo — Chickpea salted lemon salsa verde	20
Prawn lemon pasta — Angel hair lemon zest capers parmesan	26
Smoked salmon salad — Garden greens radish crumbs pickled mango horseradish	24
Snow crab salad — Fennel spinach orange avocado cucumber dill	22

Garden greens

Charred cauliflower — Whole cauli head whipped tahini olive oil sumac	15
Fritto misto — Crispy seasonal greens jalapeño mayo lime	12
Tofu tostada — Crispy corn taco avocado tomato ponzu pickled ginger	20
Avocado lemon pasta — Angel hair lemon zest cashew pink ricotta	20
Greek island salad — Crispy halloumi feta bread za'atar tomato olives cucumber	20
Baba flatbread — Eggplant dip greek yoghurt chili grilled potato bread	9
Sweet potato fries — Velvet mayo za'atar	9

Sweet

Sundae — Soft ice brownie crumbs dulce de leche peanut butter	8
Mondae — Soft ice blueberry pie crumbs oat caramel lychee	8
Kulfi — Coconut yoghurt meringue dark choco	8
Espresso martini	12

Please turn to our lovely staff for detailed information on ingredients and allergens – and for recommendations.