

APPETIZER

BLACK PLATE (2 PERSON MINIMUM) \$38 PER PERSON
(CHICKEN SAMOSA, CRAB SPRING ROLL, SHRIMP SATAY,
LOBSTER DAIKON, TUNA IN RICE PAPER)

GRILLED SHRIMP, AVOCADO, ASPARAGUS, SOY-GARLIC VINAIGRETTE \$24

TUNA SPRING ROLL, WITH SOY BEAN COULIS \$24

CHICKEN SAMOSA, CILANTRO AND YOGURT SAUCE \$19

CRISPY CALAMARI, BLACK OLIVE TARTAR SAUCE \$23

DUNGENESS "BLACK PEPPER" CRAB FRITTERS, ASIAN PEAR AND ENDIVE \$25

STEAM MUSSELS WITH SAFFRON CRÈME FRAICHE AND GLASS NOODLES \$26

CARAMELIZED FOIE GRAS WITH GRAPEFRUIT-LIME SALAD, GINGER & CILANTRO \$32

GOAT CHEESE FONDUE, FRISEE, CRYSTALLIZED PECANS, RED PEAR VINAIGRETTE \$19

SOUP AND SALAD

TOMATO SOUP, CHEDDAR & BASIL CROSTINI \$16

CHICKEN, COCONUT-MILK SOUP, GALANGAL AND SHITAKES \$19

SWEET PEA SOUP WITH THAI CHILI AND MINT \$17

ARUGULA AND BOSTON LETTUCE SALAD, WITH FINE HERBS AND MUSTARD VINAIGRETTE \$18

WARM ASPARAGUS SALAD ON GREENS, AVOCADO, MUSHROOM
AND DUNE VINAIGRETTE \$22

STEAMED SHRIMP SALAD, AVOCADO, TOMATO AND CHAMPAGNE VINAIGRETTE \$25

CHEF'S TASTING MENU \$98 PER PERSON

CHEF'S VEGETARIAN MENU \$65 PER PERSON

FISH

ROASTED GROUPER WITH AROMATES VEGETABLES, HERB MASH \$46

LOCAL LOBSTER, LIGHT CURRY SAUCE, FRIED PLANTAINS AND BOK CHOY \$59

BAKED RED SNAPPER WITH MISO YUZU GLAZE, ASPARAGUS & SRIRACHA SAUCE \$39

MAHI MAHI CRUSTED WITH NUTS AND SEEDS, SWEET AND SOUR JUS \$43

SLOW BAKED SALMON, TRUFFLED MASH, SUGAR SNAP PEAS AND TRUFFLE VINAIGRETTE \$46

MEAT

PARMESAN CRUSTED ORGANIC CHICKEN, ARTICHOKE, LEMON BASIL BUTTER \$36

RACK OF LAMB DUSTED WITH 7 SPICES, HARICOT VERT, PEA SHOOTS,
CUCUMBER-MINT RELISH \$58

SIRLOIN OF BEEF, GINGERED MUSHROOM AND SOY CARAMEL EMULSION \$54

ORGANIC PORK CHOP, RHUBARB AND SWEET ONIONS FUNDUE WITH SWEET PEAS \$44

VEAL CHOP, SPIKED WITH SAGE, PAPAYA MUSTARD, MADEIRA JUS \$55

ROASTED PEKING DUCK, WITH SHALLOT CONFIT, ASPARAGUS,
SHITAKE AND LILLY BULB STIR FRY \$47

SIDES \$10

HARICOTS VERTS

POTATO PUREE

SWEET RICE IN BANANA LEAF

ASPARAGUS, LOTUS ROOT AND SHITAKE MUSHROOM STIR FRY

Please refrain from smoking and the use of cellular phones within the restaurant.
A 15% gratuity is automatically added to all food and beverage checks.

CHEF ALEX POWELL