



APPETIZERS

BRIOCHE BREAD WITH A 72-HOUR RISE, WITH HAR BRACHA TAHINI, OLIVE OIL, TOMATO SALSA
SPICY PLATE FRIED CHILI, FERMENTED CHILI, GREEN SCHUG, HARISSA, CONFIT GARLIC
RED TUNA TARTLET RED TUNA TARTARE, SPICY MAYO, RED ONION
GREEN ONION CURLS, TOBIKO
BEEF FILLET TATAKI PONZU SAUCE, SESAME, GREEN ONION CURLS, RED CHILI
AND CRISPY SHALLOTS
CRISPY RICE ASADO PULLED ASADO, BASIL AIOLI AND CHIVES
BEEF TACOS BEEF TACOS BEEF FILLET TARTARE, SHALLOT
ARSLEY, RED CHILI, TOMATO SEEDS, MUSTARD AIOLI AND PINE NUTS
CHICKEN MUSAKHAN CHICKEN SKEWER ON YEMENITE LACHUCH BREAD, MIXED GREENS,
SUMAC ONION, HARISSA AIOLI AND ROASTED ALMONDS

STARTERS

MARKET SALAD COARSELY CHOPPED CUCUMBER, TOMATO, FENNEL, RADISH, MINT
PURPLE AND GREEN ONION, AND ZA'ATAR CROUTONS
CITRUS SALAD LETTUCE, ENDIVE, BAKED BEETS, CANDIED PECAN, CITRUS FILLET
GRANNY SMITH APPLE, AND CITRUS VINAIGRETTE
WHITE FISH CEVICHE WHITE FISH CANNELLONI, GINGER, SHALLOT, YUZU AIOLI
AND YELLOW TOMATO GAZPACHO
FISH CARPACCIO TOMATO SEEDS, ROASTED PINE NUT, LABNEH CREAM, ZA'ATAR, CHIVES
LIME ZEST AND OLIVE OIL
BEEF FILLET CARPACCIO BALSAMIC, CONFIT GARLIC, MUSTARD AIOLI,
ARUGULA SALAD AND SOURDOUGH BREAD
CHARRED CABBAGE ON VEGAN LABNEH, OLIVE OIL, FRESH ZA'ATAR, ZA'ATAR SALSA
FISHERMAN'S CIGAR KNIFE-CUT WHITE FISH, LEAF SALAD, TAHINI AMBA, HARISSA
AIOLI, AND LIME
SIRLOIN SKEWER JERUSALEM ARTICHOKE CREAM, JERUSALEM ARTICHOKE CONFIT
BEEF STOCK GREEN SALSA, AND JERUSALEM ARTICHOKE FRIES
GYOZA DUMPLINGS FILLED WITH PULLED SHORT RIB, BEET SOUP
VEAL SWEETBREAD SKEWER, EGGPLANT CREAM, MASHWIYA PASTE
PICKLED LEMON, CILANTRO BUCKWHEAT POPCORN, LIME ZEST AND MINI PITA

MAIN COURSES

SEA BASS FILLET WITH GREENS ON THE PLANCHA, CHERRY TOMATO CONFIT
AND CHRAIME CREAM
LAMB RIBS WITH BUTTER POTATO PURÉE, CHARRED SHALLOT AND BEEF STOCK
BEEF FILLET WITH POTATO GRATIN, CARROT CREAM AND BEEF STOCK
AGED ENTRECÔTE 14-DAY AGED, FRIES AND SPICY AIOLI
NEBRASKA PRIME RIB 30-DAY AGED BONE-IN ENTRECÔTE, BONE MARROW
FRIES AND BEEF STOCK
BONE MARROW

DESSERTS

CHOCOLATE SOUFFLÉ – CLASSIC CRUMBLE VANILLA ICE CREAM
NAPOLEON MILLE-FEUILLE – WITH MASCARPONE CREAM, PUFF PASTRY, POWDERED SUGAR
AND SEASONAL FRUITS
YUZU LEMON TART – LEMON TART WITH ITALIAN MERINGUE, CLASSIC CRUMBLE
MIXED BERRY SAUCE, AND FRESH MINT
CHOCOLATE MOUSSE – CHOCOLATE CRUMBLE, ROASTED HAZELNUTS, CHOCOLATE TUILE
AND COCOA POWDER