

# TO SHARE

EDAMAME (V)	48
Steamed Edamame with Your Choice of Classic or Spicy with Togarashi, Sesame Oil and Jalapeno	
MISO BITES (G)(SS)	95
Marinated Miso Cod on Baby Gem Lettuce, Pickled Carrots and Daikon, Miso Glaze and Crispy Katafi	
★ SMOKED GUACAMOLE (V)	75
Homemade Smoked Guacamole, Served with Corn Tortilla Chips	
TRUFFLE FRIES (D)	70
French Fries, Parmesan Cheese, Truffle Creamy Sauce	
CHICKEN SKEWERS (G)(D)(SS)	78
Chargrilled Marinated Chicken Cubes with Aji Panca, Miso and Lemongras	
CRISPY CALAMARI (S)(G)	80
Lemon Zest Marinated Fresh Calamari, Flour-dusted and Golden Fried, Served with our Homemade Togarashi Aioli	
DYNAMITE SHRIMP (G)(S)(SS)	120
Tempura Fried Shrimp, Drizzled with our Signature Sauce, Garnished with Chives and Sesame Seeds	
★ BEEF SLIDERS (G)(D)	110
Chargrilled 3 Beef Patties Served with Cheddar Cheese, Caramelized Onions, Tomatoes, Lettuce and Pickles on a Soft Homemade Brioche Bun	
CHICKEN LOLLIPOPS (D)	65
Chicken Wings, Tossed with your Choice of Buffalo Hot Sauce or Bbq Sauce, Served with Ranch and Blue Cheese Sauce on the Side	
CHEESE NACHOS (D)(V)	75
Corn Tortillas Chips Layered with Melted Cheddar Cheese, Drizzled with Tomato Salsa, Chipotle Mayo, Garnished Jalapeños, Coriander Cress and Sour Cream	
BEEF CARPACCIO (D)(G)	120
Seared Beef Tenderloin, Thinly Sliced and Topped with Tuna Mousse, Pickled Pearl Onions, Capers, Parmesan Shards, Mizuna Salad and Crispy Flatbread	
SHORT RIB ARANCINI (D)(G)	95
Risotto Rice Stuffed with Short Ribs, Coated in Panko Crumbs, Deep-fried, and Served with Marinara Sauce and Grated Pecorino Cheese	
MAC & CHEESE (D)(G)(V)	75
Macaroni with a Three-cheese Sauce, Breaded and Deep-fried to Golden Brown Perfection, Served with Cheese Sauce and Marinara	
PRAWN SKEWERS (D)(S)(SS)	78
Morite, Ancho, Yogurt Marinated Shrimps Grilled to Perfection. Garnished with Sesame Seeds and Spring Onion, Served with Amarillo Sauce	
SHAWARMA BITES (D)(G)	70
Classic Chicken Shawarma Wrapped in Tortilla and Panni Pressed, Served with Tzatziki on the Side	

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CHICKEN POTSTICKERS (SS)(G)	65
Minced Chicken Stuffed in Gyoza Wrappers, Steamed and Seared, Served with Chili Garlic Oil	
FETA ROLLS (D)(G)(SS)(V)	68
Marinated Feta Rolled in Fillo Pastry, Deep-fried, Drizzled with Honey Glaze and Sprinkled with Sesame Seeds	
SWEET POTATO FRIES	45
Served with Sour Cream on the Side	

## SALADS

BURRATA WITH BEETS (D)(V)	88
120gms of Fresh Burrata Served Under Marinated and Soft Cooked Beets, Beetroot Puree, Drizzled with Balsamic Glaze, Topped with Frisée Salad	
CORN SALAD (V)	80
Corn Kernels, Avocado, Baby Corn, Palm Hearts, Tossed with Corn Lemon Dressing, Topped with Crispy Corn Tortilla Chips	
CRAB VOLCANO SALAD (S)(G)(D)	90
Iceberg Lettuce Tossed with Sriracha Yogurt Dressing and Finished with Shrimp Tempura and Crab, Drizzled with Pico De Gallo	
CAESAR SALAD (D)(G)(V)	60
Romaine and Baby Gem Lettuce Tossed with Homemade Caesar Dressing, Garnished with Parmesan Shavings and Sourdough Croutons <b>Add Chicken 20   Add Shrimp 25</b>	
SPINACH AVOCADO SALAD (D)(N)(V)	80
Baby Spinach, Avocado, Sautéed Wild Mushrooms, Rainbow Cherry Tomatoes Tossed with Honey Basil Dressing, Topped with Feta Cheese and Almond Flakes	
GREEK SALAD (D)(G)(V)	75
Romaine, Iceberg, Kalamata Olives, Cucumber, Heirloom Tomato Tossed in Pepperoncini Dressing, Topped with Feta Cheese and Fried Pita Bread	
SMOKED SALMON SALAD (D)(N)	85
Fennel and Mizuna Tossed in Lemon Balsamic Dressing, Finished with Smoked Salmon, Sliced Pears, Pickled Cucumber, Walnuts, and Parmesan Chips	
★ STEAK SALAD (SS)	95
Thinly Sliced Angus Beef Tenderloin Cooked to Perfection with Sautéed Wild Mushrooms, Served with Baby Gem Lettuce, Drizzled with Balsamic Reduction	

# TACOS & QUESADILLAS

CRAB TACOS <sup>(G)(S)</sup>	92
Avocado Puree Layered on Taco Shell and Stuffed with Fresh Crab Meat, Topped with Mango Salsa and Coriander Cress	
BEEF TACOS <sup>(G)</sup>	88
Slow Cooked Brisket, Served on Soft Flour Tortillas with Chili Toreado, Pico De Gallo	
CHICKEN TACOS <sup>(G)</sup>	78
Spice Marinated and Grilled Chicken, Served on Soft Flour Tortillas with Iceberg Lettuce, Pineapple and Spicy Mayo	
SHRIMP TACOS <sup>(G)(S)(D)</sup>	85
Tempura Shrimp, Coriander Aioli, Cucumber Salsa, Chipotle, Pickled Red Cabbage	
BEEF QUESADILLAS <sup>(G)(D)</sup>	95
Slow-cooked Brisket Stuffed with Corn And Cheddar Cheese, Mozzarella Cheese, Bell Peppers in Soft Flour Tortillas, Served with Salsa, Avocado, and Sour Cream on the Side	
CHICKEN QUESADILLAS <sup>(G)(D)</sup>	80
Soft and Juicy Grilled Chicken Stuffed with Cheddar Cheese and Corn in Soft Flour Tortillas, Served with Salsa and Avocado, Sour Cream on the Side	
FOUR CHEESE QUESADILLA <sup>(G)(D)(V)</sup>	65
Open-faced Quesadillas with Marinara and Mexican Four Cheese Topped with Fresh Jalapenos, Served with Tomato Salsa and Avocado Sour Cream	

# RAW BAR

ABURI ROLL (S)	85
Torched Salmon Roll with Avocado, Cucumber, Miso and Ikura	
SPIDER ROLL (S)(G)	90
Tempura Fried Soft Shell Crab, Takuan, Cucumber, Carrot, Yuzu Kosho Mayo	
TUNA ROLL (D)	95
Bluefin Tuna Wrapped with Sushi Rice, Nori, Spring Onion, Shisho Leaf, Cucumber, Drizzled with Truffle Cream Sauce, Topped with Crispy Carrots	
URAMAKI PLATTER (S)(D)(G)(SS)	470
Assorted Maki Selection   36 Pcs	
★ MEZ ROLL (D)(S)(SS)	90
Crispy Prawn Tempura Rolled with Cream Cheese, Crab Stick and Avocado	
CALIFORNIA ROLL (S)(D)	90
Avocado and Crab Sticks Wrapped And Crusted with Crispy Tempura Crumbs Finished with Japanese Mayo Tossed Crabstick	
VEGGIE ROLL (V)(D)	60
Cucumber, Carrots, Asparagus Rolled with Nori and Sushi Rice, Topped with Seasoned Avocado	
SEABASS CEVICHE	95
Freshly Caught wild Seabass Marinated with Passion Fruit Vinegar, Cucumber and Chulpe Corn, Served with Corn Tortilla Chips	
★ TUNA CEVICHE (SS)	95
Diced Raw Fresh Tuna Loin Tossed with Seedless Watermelon White Ponzu, Sesame Seeds and Sambal Olek, Garnished with Sakura Cress	
SHRIMP CEVICHE (S)(SS)	85
Lemon Blached Diced Shrimp, Tossed with Lemon Coriander Dressing, Cucumber, Avocado Purée, Garnished with Jalapeños and Sakura Cress	
TRIO CEVICHE (SS)	155
Tuna Ceviche, Salmon Aguachile, Seabass Ceviche	

# MAINS

FRUTTI DI MARE (S)(D)	145
Shrimp, Mussels, calamari Tossed with Cherry Tomatos, Basil, Lobster Bisque and Roma Tomato Sauce	
PACCHERI BURRATA PASTA (D)(G)(V)	105
Paccheri Pasta Cooked Al Dente Tossed with Marinara, Eggplant and Burrata, Garnished with Basil Cress	
HOT ROCKS WAGYU A5 (SS)	320   100 Grams
50 Grams or 100 Grams of Thinly Sliced Japanese Wagyu A5, Drizzled with Ponzu and Slices of Serrano Chili   Served with Hot Rocks on a Side	170   50 Grams
PAN SEARED CHILEAN SEABASS (S)(D)	195
Chilean Seabass Served on Top of Squid Ink Risotto and Red Bell Pepper Coulis, Topped with Tomato Tapenade and Fried Leeks	
★ TOMAHAWK STEAK (D)	950
Served with Slow Roasted Vine Tomatoes, Sauteed Exotic Vegetables and Your Choice of Mash Potato, French Fries or Green Salad with your Choice of Herb Sauce, Lemon Beurre Blanc or Red Wine Sauce	
BEEF TENDERLOIN (D)	235
Served with Slow Roasted Vine Tomatoes, Sauteed Exotic Vegetables and Your Choice of Mash Potato, French Fries or Green Salad with your Choice of Herb Sauce, Lemon Beurre Blanc or Red Wine Sauce	
NORWEGIAN SALMON STEAK 200G (D)	165
★ Served with Slow Roasted Vine Tomatoes, Sauteed Exotic Vegetables and Your Choice of Mash Potato, French Fries or Green Salad with your Choice of Herb Sauce, Lemon Beurre Blanc or Red Wine Sauce	
BEEF RIB EYE (D)	230
Served with Slow Roasted Vine Tomatoes, Sauteed Exotic Vegetables and Your Choice of Mash Potato, French Fries or Green Salad with your Choice of Herb Sauce, Lemon Beurre Blanc or Red Wine Sauce	
CHICKEN FAJITA (D)(G)	98
Fajita Spice Marinated Chicken Breast Cooked with Bell Peppers and Served with Flour Tortilla Tomato Salsa & Avocado Sour Cream on the Side	
CHICKEN ALFREDO (D)(G)	95
Fettucine Pasta, Diced Grilled Chicken Tossed with Homemade Alfredo Sauce and Garnished with Parmesan Cheese	
SURF AND TURF For 2 (D)(S)	290
250 Grams of Australian Grain-fed Striploin and 4 Pieces of Marinated U10 Tiger Prawns, Roasted Exotic Vegetables and Grilled Vine Cherry Tomato Served with Lemon Butter Sauce and Steak Sauce and your Choice of One Side Dish - Mash Potato, Green Salad or French Fries	

# DESSERTS

★ KUNAFAH FRENCH TOAST <sup>(D)(G)(N)</sup> Brioche Loaf Stuffed with Mascarpone and Mozzarella Cheese Rolled with Katafi Dough Shallow Fried in Clarified Butter, Topped with Pistachios, Served with Vanilla Ice Cream, Nutella Sauce and Light Sugar Syrup	65	FRUITS PLATTER Seasonal Fruits	220
CHOCOLATE FONDANT <sup>(D)(G)</sup> Soft Centered Valrhona Chocolate Mixed with Chipotle Served with Vanilla Ice Cream and Chocolate Cigar	75	SORBETS & ICE CREAM 3 Scoops of your Choice: Selection of Mango Sorbet, Lemon Sorbet, Raspberry Sorbet, Vanilla Ice Cream and Chocolate Ice Cream	55
★ CHURROS <sup>(D)(G)</sup> Homemade Churros Served with Dulce De Leche and Chocolate Sauce	70	TIRAMISU <sup>(D)(G)(N)</sup> Classic Tiramisu Served Inside a Chocolate Sphere	70
		MIX BERRY CHEESECAKE <sup>(D)(G)</sup> Graham Crusted Cheesecake Served with Mixed Berry Compote	68