STARTERS

QUINOA SALAD (V)

Quinoa, greens, baby radish, cucumber, avocado, seeds, dried fruits, soy-sesame dressing

BEEF TARTARE

Pickles, shallots, egg yolk, sourdough crisps

HAMACHI CRUDO

Mango and ginger sauce, coriander-chilli oil, lime

PUMPKIN SOUP (V)

Wakame, miso, silken tofu

BURRATA

Smoked piquillo puree, white anchovies, pine nut salsa, balsamic

MAINS

ROASTED HALIBUT FILLET

Shallots confit, fresh herbs, crispy okra

SLOW COOKED SALMON

Fennel emulsion, lovage oil, horseradish celeriac puree

SNAKE RIVER PORK LOIN

Crushed potatoes, curry mayonnaise, natural jus

ASARI CLAMS SQUID INK TAGLIOLINI

Nduja butter, Sake, Ikura, spring onion

MUSHROOM RAGU GARGANELLI (V)

Black truffle, ricotta salata

ARGENTINEAN GRAIN FED RIBEYE STEAK

Grilled shishito peppers, pickled radish, yakiniku sauce

PORTOBELLO MUSHROOM (V)

Sundried tomato, basil, mozzarella

DESSERT

RASPBERRY CHEESECAKE

ROYAL DARK CHOCOLATE TART

Please let us know if you have any food allergies or special dietary requirements

WINES BY THE GLASS

BUBBLES

NV VALDOBBIANDENE PROSECCO SUPERIORE, LE COLTURE, FAGHER, VENETO, ITALY

GLASS: \$130 BOTTLE: \$630

NV MUMM RSRV 4.5 BRUT, CHAMPAGNE, FRANCE
GLASS: \$220 BOTTLE: \$1,100

WHITE

2018 RIESLING KABINETT, HOCHHEIMER REICHESTAL, KUNSTLER, RHEINGAU GERMANY

GLASS: \$160 BOTTLE: \$740

2019 SANCERRE, CUVEE TERRE DE MAIMBRAY, PASCAL & REVERDY,

LOIRE VALLEY, FRANCE

GLASS: \$170 BOTTLE: \$780

2018 CHARDONNAY, CHATEAU MONTELENA, NAPA VALLEY, U.S.A.
GLASS: \$320 BOTTLE: \$1.500

RED

2018 SHIRAZ, ENTITY, JOHN DUVAL WINES, BAROSSA VALLEY, AUSTRALIA
GLASS: \$190 BOTTLE: \$950

2018 MERLOT, DUCKHORN VINEYARDS, NAPA CALLEY, U.S.A GLASS: \$250 BOTTLE: \$1,250

2017 GEVREY-CHAMBERTIN, VIEILLES VIGNES, DOMAINE ROSSIGNOL-TRAPET, BOURGOGNE, FRANCE

GLASS: \$270 BOTTLE: \$1,300

SWEET

2020 MOSCAATO DÁSTI, PAOLO SARACCO, PIEDMONT, ITALY
GLASS: \$160 BOTTLE: \$600

WINES ARE NOT INCLUDED IN LIMITLESS PACKAGE

ADDITIONAL CONSUMPTION ON GUEST OWN ACCOUNT