
Seasonal Starters

Pita (Serves Two)^v 9
Tzatziki

Burrata^v 18
Grilled stonefruit, mint, rye crumb,
balsamic

Panzanella^{vg} 16
Heirloom tomato, cucumber,
focaccia, balsamic vinaigrette

Hokkaido Scallop Crudo 21
Dill, radish, fennel, lime

Escabeche 14
Honey mussels, campari tomato,
grilled bianca

Gazpacho Verde^{vg} 14
Avocado, preserved summer
squash, micro cilantro

Grilled Octopus 19
Merguez, piquillo pepper, almonds,
charred lemon vinaigrette

Glorious Organic Greens^{vg} 14
Pickled berries, sunflower seeds,
lemonade vinaigrette

The Greek^v 16
Baby gem, feta, olive, tomato,
oregano vinaigrette

Caviar Service

Caviar Service (30g)
Blini, egg yolk, shallots, crème
fraîche

Oscietra Italy 155
Nutty, creamy, slight salinity

Enhancements

Poached Prawns 14

Seared Chicken Breast 9

Sockeye Salmon 11

Bavette Steak 22

Club Classics

Tomato Soup^v 10
Chives

Beef Tartare 20
Smoked oyster aioli, capers,
cornichon, wonton skins

Baby Gem Caesar 15
Pecorino, capers, chilli breadcrumbs

Prawn Cocktail 19
Iceberg lettuce, brandied
cocktail sauce

Halibut Cheeks 27
Citrus risotto, asparagus

Seasonal Mains

Beef Striploin 41
Beef fat rosti, charred shishito,
corn, sauce robert

Ahi Tuna 29
Smashed potatoes, grilled
endive, bagna cauda, almond &
caper gremolata

Bone-In Ribeye (50oz) 255
Marrow butter/red wine jus

Chicken Supreme 29
Farro verde, corn, zucchini,
piquillo pepper, cherry jus

Lamb Rack 35
Herb salad, red pepper hummus,
crispy chickpea

Grilled Cauliflower Steak^{vg} 21
Chickpea succotach, chermoula,
tahini

Grilled Swordfish 29
Babaganoush, pickled
eggplants, preserved lemon
condiment

Accompaniments

Baby Carrots^{vg} 12
Chermoula, tahini

Fried Gnocchi^v 14
Pistou, grana padano

Patatas Bravas^v 12
Paprika, fritassause

Corn Ribs^v 12
Tajín, cilantro crema

Shishito Peppers^{vg} 14
Jalapeño vinaigrette, crispy
shallot

*vg - vegan, v - vegetarian, gf - gluten-free, nf - nut-free
Prices exclude applicable taxes.*



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Avocado, preserved summer squash, micro cilantro	
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Bavette Steak	22

Seasonal Mains

Beef Striploin	41
Beef fat rosti, charred shishito, corn, sauce robert	
Ahi Tuna	29
Smashed potatoes, grilled endive, bagna cauda, almond & caper gremolata	
Bone-In Ribeye (50oz)	255
Marrow butter/red wine jus	

Chicken Supreme	29
Farro verde, corn, zucchini, piquillo pepper, cherry jus	
Lamb Rack	35
Herb salad, red pepper hummus, crispy chickpea	

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Grilled Swordfish	29
Babaganoush, pickled eggplants, preserved lemon condiment	

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Jalapeño vinaigrette, crispy shallot	

Desserts

Mignardises	10
Chef's daily creations	
Sweet Mediterranean Tapas	22
Pistachio & apricot tart, rum baba, crème caramel (serves two)	

Apple Pie^{vg/nf}	9
Caramelized apple, cinnamon crust	
— Add cheddar cheese (melted or fresh)	2
— Add à la mode vanilla ice cream	3½

Ice Cream or Sorbet^{gf/nf/vg}	10
Chef's daily creations	

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