BAR CHIMERA



To Eat



FRUITS DE MER

CHIMERA PLATEAU* | 270
Chilled Oishii Prawns, Dressed Little Neck Clams,
West Coast Oysters, Bluefin Tuna and Petrossian Caviar

TRIO OF CRUDO* | 32
Japanese Snapper, Yellowtail, Bluefin Tuna

Shrimp Cocktail 6/pc
East Coast Oysters* ..... 30 | 58
West Coast Oysters* ..... 36 | 68
King Crab Cocktail 135

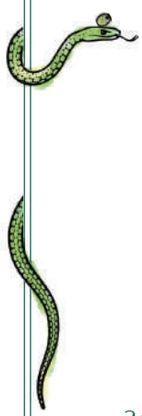
PETROSSIAN CAVIAR SERVICE
Tsar Imperial Daurenki* ..... 205/30g | 795/125g tin

Served with Warm Buttery Milk Toast,
Crème Fraîche, and Chives

HOT
OYSTER "DYNAMITE" | 8/pc
OYSTER "ROCKEFELLER" | 8/pc



SNACKS



LETTUCE CUPS

GREEK SALAD | 23
Sheep's Milk Feta, Cherry Bomb
Tomatoes, Persian Cucumber

SPRING PEA | 24
Sugar Snap, Snow Peas, Puffed Quinoa

TARTLETS
Bluefin Tuna Tartare* 18/2pc
Mushroom & Truffle 28/2pc
Wagyu Beef Tartare* 18/2pc

24K CAVIAR GOLDEN NUGGET*™ | 32
Crispy Nugget from Pasture Raised Chicken,
Crème Fraîche, Petrossian Caviar

BLACK GOLD TRUFFLE NUGGET | 28

SALT BREAD SERVICE | 7.50/pc
Freshly Baked Salt Bread, Whipped Honey Butter

KOREAN HWE SSAM* | 28/2pc
Madai, Perilla Leaf, COTE Ssamjang, Jalapeño

FOIE GRAS WAFER SANDWICH | 18
Monaka Wafer, Mochi, Japanese Sweet Bean

CRAB CAKE CROQUETTES | 28/3pc
Shiso Tartar Sauce

A5 WAGYU YAKI MANDU | 28
Pan-fried Japanese Wagyu Dumplings

"BLACKJACK" SANDWICH | 150
A5 Wagyu from Kagoshima Prefecture,
Burgundy Black Truffle, Milk Toast, Truffle Aioli

Entrées

GREEN GODDESS
GEM SALAD | 28
Avocado, Basil

PECORINO AND GREEN
GARBANZO SALAD | 26
Sunflower Seed, Mint

PAN-SEARED DORADE | 48
Picual Olive Oil, Lemon

STEAK FRITES | 72
Imperial Wagyu "COTE" Steak,
Tallow Fries, Green Peppercorn Sauce

ROASTED HALF CHICKEN | 38
Gianonne Chicken Au Jus

550 BURGER | 38
USDA Prime Blend, Peppercorn Mustard,
Brioche Bun, Tallow Fries

GALBI JJIM FOR 2 | 128
갈비찜
Short Ribs braised in Sweet Soy with Chestnuts and Gingko Nuts
Saechungmu Rice, COTE Kimchi



Sides

PETITE GEM SALAD | 18 · ASPARAGUS | 18 · MUSHROOM FRIES | 18 · TALLOW FRIES | 16

*Consuming raw or undercooked meats,poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Chef de Cuisine: Alfred Nebiar