

DINING MENU

FIRST COURSE

Seasonal Soup

market garnishes
MP

Golden Beet Salad

watercress, burrata, pistachio, pink peppercorn, cherry vinaigrette
15

Sticky Spare Ribs

hoisin chili bbq, jasmine rice, white sesame
19 app | 36 mc

Shrimp Tempura

sweet shrimp, ginger-soy
19 app | 37 mc

Brusselini

broccolini, brussels sprouts, sun-dried cherries, sunflower seed,
blue cheese vinaigrette
16

Market Salad

soft and crispy lettuce, heirloom tomato, sweet onion, cucumber, sunflower seed,
feta, papaya dressing
16

SECOND COURSE

Local Scallops

parmesan risotto, oyster mushrooms, parsley and capers, lemon brown butter
41

Filet Mignon

fingerling potato frites, garden vegetables, fresh horseradish, bacon jam,
natural demi glace
MP

Steamed Catch

jade pesto, jasmine rice, toasted cashew, baby bok choy, lomi tomato
vadouvan spiced coconut jus
37

Hibachi King Salmon

pickled ginger, cucumber seaweed salad, bok choy, jasmine scented rice, furikake,
house teriyaki
35

Lamb Chops

apricot-hermoula marinade, organic farrotto, buttered broccolini, red wine lamb jus
MP

Ribeye

shishito peppers, grilled onion, mushroom, fingerling potatoes, peppercorn sauce
51

Shrimp Pad Thai

sweet shrimp, scrambled egg, peanut, scallion, bean sprout, cilantro, & lime
31