



CANAPÉ

MARINATED OLIVES (V)

Fermented lemon, persian feta cheese, grissini

CHERRY TOMATO TART (V)

Labneh, olive, heirloom tomato, basil

5J IBERICO HAM, 50GM (P)

Sourdough

MINI PULLED BEEF SLIDER (D)(G)

Brioche bun, slow cooked black Angus beef, pickled onion

KOREAN FRIED CHICKEN

Kimchi, burnt seaweed aioli, tōgarashi

PRAWNS ON ICE, 200GM (GF)

Lemon, nam jim, yuzu aioli

MALDIVIAN YELLOWFIN TUNA

Puri, avocado, caviar, lemon dressing

GILLARDEAU OYSTER (DF)


Tozasu, pickled watermelon skin, spring onion

OSCIETRA CAVIAR, 30GM

Buckwheat blinis, egg white, egg yolk,
crème fraîche, chives, onion

BELUGA CAVIAR, 30GM

Buckwheat blinis, egg white, egg yolk,
crème fraîche, chives, onion
Served with a pair of Beluga vodka shots

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts
(P) Contains Pork | (S) Spicy |  Sustainable

All our dishes are prepared in an environment where allergens may be present. If you have any food allergies, intolerances, or special dietary requirements, please inform a member of our team. We are pleased to accommodate your requests.

All prices are in USD and are subject to 10% service charge and 17% TGST