



GREEN MARKET

Japanese Amela Tomato Soup 24
Spago Garden Herbs, Burrata Sphere, Basil Oil, Caraway-Tomato Butter, Sourdough Croutons

Warm Eggplant Salad 27
Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses

Weiser Farm's Baby Beet Salad 29
Pickled Beet & Goat Cheese Napoleon, Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

FLOUR & WATER

Cavatelli with Pork Ragu 29/39
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Mafaldine with Asparagus and Serrano Ham 29/39
Parmesan Aged 24 Months, Black Pepper

Agnolotti with Sweet Summer Corn 28/38
*(Add Shaved Black Truffles 20 for 3 grams)
French Butter, Mascarpone, Parmigiano Reggiano*

PASTURE

"Kaya Toast" 35
Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche

Burrata with Confit Kumquats 28
Crispy San Daniele Prosciutto, Sicilian Pistachios, Orange Blossom Honey, Wild Rocket

MARINE

Hamachi "Tiradito" 33
Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette, Kashmiri Chili

Charcoal Grilled Octopus 32
Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori

Seasonal Japanese Sashimi 48
Big Eye Tuna, Hamachi, Hokkaido Scallop, Tosa Soy & Yuzu Gelée, Wasabi

N25 Osetra Caviar (30g) 165
Lemon Herb Blinis & Traditional Accompaniments

SEA

Japanese Sea Bream "Laksa" 55
Curried Coconut Broth, Dry Fried Rice Noodles, Vietnamese Coriander, Thai Basil, Calamansi

Crispy Scale Brittany Sea Bass 54
Bamboo Clams, White Wine, Parsley Coulis, Smoked Potato Puree, "Miso Sand"

Honey Miso Broiled Black Cod 59
Chilled Egg Noodles, Orange-Chili Dressing, Black Sesame Vinaigrette, Coriander

'Angry' Live Maine Lobster 115
Fermented Black Bean Sauce, Kashmiri Chilies, Crispy Garlic, Scallions, Coriander

ON THE SIDE

Roasted Brussels Sprouts – Shiro Miso, Furikake 18

Caramelized Rapini - Tomato, Bagna Càuda

Fingerling Potatoes - 'Patatas Bravas'

LAND

Smoked Challans Duck Breast 62
Fuji Apples, Chanterelles, Smoky Bacon, Toasted Farro, Apple-Ginger Reduction

Iberico Pork Chop 65
Roasted Sunchokes, Whisky-Glazed Pears, Fennel, Pistachio-Orange Gremolata

Colorado Lamb Chops 86
Caramelized Carrot Hummus, Glazed Heirloom Carrots, Falafel Crumble, Za'atar, Parsley Oil, Garlic

Grilled USDA Prime New York Sirloin Steak 92

or

Snake River Farm's American Wagyu Ribeye 195
Potato-Fontina Gratin, Braised Swiss Chard, Shallot Marmalade, Red Wine Reduction

Prime Côte de Boeuf (For Two) 195
Armagnac-Green Peppercorn Emulsion, Béarnaise, Aligot Potatoes, Garlic, Thyme

Executive Chef, Greg Bess

Chef De Cuisine, Justin Katsuno

Executive General Manager, Tomas Stoila

Vegetarian items can be made vegan

Prices are subject to prevailing Goods and Services Tax and 10% service charge