

## STARTERS

**Thai Seafood Soup** with Wild Gulf Shrimp, Calamari & Lump Crab in a Hot & Sour Broth \$16

**Braised Pork Cheek Miniature Tacos** with Chili Mole Sauce & Pumpkin Seed Gremolata \$16

**Chilled "Ohitashi" Baby Beet Salad** with Marinated Sesame Eggplant,  
Sweet Sake Pickled Lotus, Radish, Miso Mustard & Bonito \$17

**European Whole Leaf Caesar Salad** with Bacon, Romaine, Belgian Endive,  
Radicchio And a Crisp Parmigiano Reggiano Chip \$15.75

**Warm Almond Crusted French Soft-Ripened Goat's Cheese Salad**  
With a Cranberry-Almond Vinaigrette \$16.50

**Classic Foie Gras Terrine** with Maître D' hôtel Butter and Toasted Brioche \$17.50

**Pan-Roasted Sea Scallops** with Japanese Chili Sauce,  
Baby Spinach, Honey Mushrooms & Sesame Pearls in a Goji Berry Dashi Broth \$18

## MAIN COURSES

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Hibiscus Flower Sushi Rice,  
Chili spiked Flowering Broccoli, Maple Glazed Carrot & Gobo and an Orange-Miso Coulis \$34

**Braised Pork Cheek "Boulangère"** with Double Smoked Bacon, Fingerling Potatoes,  
Haricots Verts, Crisp Torchon & Foie Gras Buttered Braising Jus \$33

**"1855" Premium Black Angus 12 oz New York Strip Steak**  
With Scallop & Roasted Corn Fritters, Grilled Asparagus, Pommes Purée,  
Peppercorn-Porto Sauce \$46

**Grilled Filet of 'Angus' Beef Tenderloin** on a Smoked Ham-Gruyère Potato Rösti,  
Pear Mostarda, Garlic Baby Spinach, Calvados Compound Butter & Sauce Madeira \$48

**Wild Plum Glazed Duck Confit** on Braised Chinese Cabbage, Warm Sesame Cucumber,  
Sea Asparagus, Grilled Hearts and Crispy Shallots \$38

**Fresh Australian Lamb Rack** with Parsnip Gel, Cider Roasted Brussel Sprouts,  
Frisée Lettuce, Lamb Tongue Fritters and a Red Wine Jus \$48

**Filet of Whole-Roasted Dover Sole "Ravigote"** on Beluga Lentils, Butter Braised Kohlrabi,  
Cranberry-Almond Shaved Celery Salad \$46

**Roasted Kabocha Squash & Saffron Risotto** with Jumbo Lump Crab, Pressed Ham Hock,  
Brussel Sprout Leaves, Pumpkin Seed Gremolata & Showered with Cured Egg Yolk \$32