

APPETIZERS

Hamachi 24

Cilantro Ginger Yoghurt,
Grapefruit Segments, Jalapeños, Herbs

Yellowfin Tuna 29

Avocado, Ginger, Radishes, Kaffir Lime,
Shoyu, Yuzu Kosho

Tuna Tacos 21

Taro Shell, Avocado, Jalapeño Relish,
Radishes, Sesame

Salmon 21

Truffle Vinaigrette, Shaved Truffles,
Pickled Mustard Seeds, Radish

Japanese Leaf 18

Baby Gem Lettuce, Avocado,
Radish, Campari Tomatoes,
Aka-Dashi Miso Dressing

Teriyaki Maitake Mushrooms 23

Togarashi Aioli, Pickled Honshimiji,
Crispy Quinoa

Octopus 29

Adobo Sauce, Fingerling Potatoes,
Garlic Chips, Roasted Garlic Aioli

CAVIAR

Caspian Sea Golden Ossetra

1.00 Z/2.8 GR \$285

Historically reserved for royalty, firm,
distinctive with complex flavor.

Caspian Sea Select Ossetra

1.00 Z/2.8 GR \$175

Light in cast, medium to large in
grain, distinctive character and
composition.

Caspian Sea Classic Ossetra

1.00 Z/2.8 GR \$125

Deep brown in color, nutty and full flavor.

DIM SUM

Har Gau 15

Steamed Shrimp Dumplings, Ginger

Truffle Dumpling 24

Scallops, Shrimps, Black Truffle-
Emulsion

Gyoza 22

Wagyu Short Rib, Foie Gras, Unagi Sauce

Chive 15

Chinese Chives, Garlic, Pan Seared

SOUPS

Tom Kha Gai 16

Chicken, Coconut, Mushrooms,
Lemongrass, Galangal

Tom Yum Goong 18

Shrimps, Bird Chilies, Kaffir Lime,
Scallions, Mushrooms

SIGNATURES

Nasi Goreng 42

Fried Rice, Chicken, Shrimps, Sambal,
Sunny Side Up Egg

THE WOK

Salmon 36

Panang Curry, Snow Peas, Shallots, Mint,
Thai Basil, Fresno Chilies

Szechuan Prawns 46

Skull Island Prawns, Bell Peppers,
Asparagus, Bean Sprouts

Fried Rice 16

Vegetables, Onions, Scallions, Crispy Egg

CHICKEN +8 | SHRIMP +10

Pad Thai 28

Shrimps, Rice Noodles, Tamarind,
Peanuts, Scallions

THE GRILL

New York Striploin 58

10 OZ.

Bone-In Ribeye 74

20 OZ.

Filet Mignon 58

8 OZ.

TANDOOR & CURRY

Chicken Makhani 32

Chicken Thighs, Tomato Sauce,
Fenugreek

Thali Platter 42

Daily Chef's Selection of
Assorted Indian Samplers

Prawn Curry 46

Coconut, Coriander, Turmeric,
Tomatoes, Cilantro, Okra,
Snow Peas

Lamb Chops 52

Turmeric Potatoes, Curry, Mango
Cucumber Yoghurt

Sea Bass Tikka 46

Cilantro Mint Marinade, Tamarind
Chutney, Basmati Rice

Chicken Tikka 32

Chicken Thighs, Garam Masala,
Mustard Oil, Mint Sauce

SIDES

Brussel Sprouts 10

Crisped, Soy

Broccolini 12

Grilled, Hoisin

Wok Vegetables 12

Stir-fried Seasonal Vegetables

Naan Bread 12

Plain or Garlic

Please note that all prices are in U.S. Dollars and are subject to 20% service charge and 9% taxes.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

VEGETARIAN OPTIONS AVAILABLE



COCKTAILS

Hibiscus Sour 19

Broker's London Dry Gin, House made Hibiscus Tea Syrup, Egg White, Hibiscus Petals

High Spirits 19

Plantation Pineapple Rum, Pineapple-Raspberry Jam Sour, Oven Dried Pineapple

La Vida 32

Los Magos Sotol, Dried Cranberry Orange Sour, Spicy Rum

Chili Passion Martini 19

Chili-Infused ALB Vodka, Passion Fruit-Infused Rum, Passion Fruit Pulp, Ginger Syrup & Chili Flakes

Espresso Martini 22

ALB Vodka, La Colombe Espresso, Kahlua & Sugar

Fig Old Fashion 19

Fig, Macadamia Nut and Cinnamon-Infused Tanduay Gold Rum, Simple Syrup, Whiskey Barrel Bitters

Sazerac 22

Whistle Pig Rye Whiskey, Peychaud Bitters, Absinthe Rinse, Lemon Peel

Saigon Gimlet 19

House-Infused Chili & Lemongrass, ALB Vodka, Ginger Liqueur, Fresh Citrus

Prickly Pear Margarita 22

Jaja Tequila Blanco, Cointreau, Prickly Pear, Agave, Citrus

The Gold Martini 125

Beluga Gold Vodka, Louis XIII Cognac de Rémy Martin, Grand Marnier Centenaries, Inniskilling Ice Wine, 24 Carat Gold Flake

CHAMPAGNES

GL / BTL

Louis Roederer Brut, Reims, France	32/160
Louis Roederer Rosé, Reims, France	55/275

BURGUNDY WHITE WINES

Les Tourelles de la Créé, Montagny 1er Cru, France	28 / 140
Domaine des Malandes Chablis, France	

ROSE WINES

GL / BTL

Château Peyrassol Côtes de Provence, France	16 / 80
Obvious Wines NO 06 Provence, France	14 / 70
Whispering Angel Provence, France	17 / 85
Domaines Ott Provence, France	27 / 135
La Fête St. Tropez, France	15 / 75
Rumor Provence, France	20 / 100

WHITE WINES

GL / BTL

Livio Felluga Pinot Grigio, Italy	16 / 80
Domaine Anderson, Chardonnay Anderson Valley, USA	26 / 130
Olianas, Vermentino, Italy	20 / 100
Gerard Morin Sancerre, France	25 / 125
The Infamous Goose, 2020 Sauvignon Blanc, New Zealand	18 / 90
Weingut Josef Leitz Riesling, Germany	15 / 75

RED WINES

GL / BTL

Résonance Pinot Noir, Willamette Valley, USA	19 / 95
Cascina Fontana Dolcetto d'Alba, Piedmont, Italy	20 / 100
Domaine Anderson, Pinot Noir Anderson Valley, USA	28 / 140
Grgich Hills Estate Cabernet Sauvignon, Napa Valley, USA	32 / 160
Château Greysac Bordeaux, France	17 / 85
Duckhorn Merlot, USA	22 / 110
Cillar de Silos, Tempranillo Ribare del Duero, Spain	25 / 125

WINE LIST AVAILABLE UPON REQUEST