

## 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, 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

### Thali Platter 42

Daily Chef's Selection of Assorted  
Indian Samplers

### Nasi Goreng 42

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

### Peking Duck 48

Half Roasted Duck, Steamed Pancakes,  
Scallions, Cucumbers, Plum Sauce

## THE WOK

### Salmon 36

Panang Curry, Shallots, Mint, Thai Basil,  
Fresno Chillies

### 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, 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

### Prawn Curry 46

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

### Sea Bass Tikka 46

Cilantro Mint Marinade,  
Tamarind Chutney, Basmati  
Rice

### Lamb Chops 52

Turmeric Potatoes, Curry, Mango  
Cucumber Yoghurt

### Chicken Tikka 32

Chicken Thighs, Garam Masala,  
Mustard Oil, Mint Sauce

## SIDES

### Brussel Sprouts 10

Crisped, Soy

### Broccoli 12

Grilled

### Wok Vegetables 12

Stir-fried Seasonal Vegetables, Oyster Sauce

### 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 Vecinos de Camp Mezcal, 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

### Chai Martini 22

ALB Vodka, Black Irish Cream, La Colombe Espresso, Chai Spices

### 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

GL / BTL

Les Tourelles de la Créé, Montagny 1er Cru, France	28 / 140
Jean-Marc Brocard, Chablis Cru Butteaux, France	33 / 165

## ROSE WINES

GL / BTL

Château Peyrassol Côtes de Provence, France	16 / 80
Obvious Wines N0 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
A&A Chaumeau 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 Ribera del Duero, Spain	18 / 90
Cordero Di Montezemolo Piedmont, Italy	23 / 115

### WINE LIST AVAILABLE UPON REQUEST

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