

APPETIZERS

Hamachi 24

Cilantro Ginger Yoghurt,
Grapefruit Segments, Jalapeños, Herbs

Yellowfin Tuna 24

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 Tomato,
Aka-Dashi Miso Dressing

Octopus 28

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

Teriyaki Maitake

Mushrooms 23

Togarashi Aioli, Pickled Honshimiji,
Crispy Quinoa

CAVIAR

Caspian Sea Golden Ossetra

1.00Z/28GR \$285
Historically reserved for royalty, firm,
distinctive with complex flavor.

Caspian Sea Select Ossetra

1.00Z/28GR \$175
Light in cast, medium to large in grain,
distinctive character and composition.

Caspian Sea Classic Ossetra

1.00Z/28GR \$125
Deep brown in color, nutty
and full flavor.

DIM SUM

Har Gau 15

Steamed Shrimp Dumplings, Ginger

Truffle Dumpling 24

Scallops, Shrimp, Black Truffle-Emulsion

Gyoza 22

Wagyu Short Rib, Foie Gras,
Tamarind

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, Shrimp, 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

Shrimp, Rice Noodles, Tamarind,
Peanuts, Scallions

THE GRILL

New York Striploin 56

10 OZ.

Bone-In Ribeye 66

16 OZ.

Filet Mignon 55

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

Dark Meat, Garam Masala,
Mustard Oil, Mint Sauce

SIDES

Brussel Sprouts 10

Crisped, Soy

Broccoli 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 18

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

High Spirits 18

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

La Vida 32

Los Magos Sotol, Dried Cranberry Orange Sour, Spicy Rim

Chili Passion Martini 18

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

The Gold Martini 120

Beluga Gold Vodka, Louis XIII Cognac De Remy Martin, Grand Marnier Centenaries, Inniskillin Ice Wine, 24 Carat Gold Flake

Fig Old Fashion 18

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 18

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

Prickly Pear Margarita 22

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

Yuzuryu 28

Casa Dragones Blanco tequila, Joto Yuzu Sake, Tropical Fruits Mélange, Agave, Citrus

CHAMPAGNES

Louis Roederer Brut

29 / 145

Louis Roederer Rose 2014

37 / 185

Louis Roederer Cristal 2007

110 / 550

WHITE WINES

Livio Felluga 16 / 80

Pinot Grigio, Collio, Italy

Domaine Foucher 19 / 95

Sancerre, France

Nickel & Nickel 26 / 130

Chardonnay, Truchard Carneros, USA

Domaine Francois Carillon 21 / 105

Chardonnay, Bourgogne Blanc, Burgundy France

Craggy Range 17 / 85

Sauvignon Blanc, Martinborough, New Zealand

Weingut Josef Leitz 15 / 75

Reisling, Germany

ROSE WINES

Obvious Wines NO 06 14 / 70

Méditerranée Provence, France

Whispering Angel 17 / 85

Chateau D' Esclans, Provence, France

Domaines Ott 27 / 135

Chateau Romassan, Provence, France

La Fete 15 / 75

St. Tropez, France

Rumor 20 / 100

Provence, France

RED WINES

Paolo Conterno 20 / 100

Barbera D'Asti, Italy

Grgich Hills Estate 32 / 160

Cabernet Sauvignon, Napa Valley, California, USA

Chateau Greysac 17 / 85

Bordeaux, France

Muga 23 / 115

Rioja Reserva, Haro, Spain

Duckhorn 22 / 110

Merlot, Napa Valley, USA

Bruciato 21 / 105

Tuscany, Guado al Taso, Bolgheri DOC

Résonance 19 / 95

Pinot Noir, Willamette Valley, Oregon, USA

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