



Food

OYSTERS

Daily Selection of East and West Coast -
Ask Your Lovely Server!

1/2 DZ

NAKED

Served with Champagne Mignonette,
Horseradish, Lemon

Add on 10g Kaviari "Kristal" Caviar - **MP**

022

DRESSED OYSTERS

SWEET HEAT

Serrano Chili, Pineapple, Mint

024

TEQUILA SUNRISE

Pomegranate, Tequila, Lime, Smoked Salt

025

ROC-A-FELLA

Cognac Ponzu, Caviar

028

TRUFFLE HAMACHI SASHIMI

Cognac Ponzu, Truffle Crème Fraiche,
Pickled Chili, Beet Chips

019

SHRIMP COCKTAIL

Grilled White Shrimp, Cocktail Sauce,
Cajun Spice, Plantain Chips

019

FALAFEL SALAD

Green Goddess Dressing, Feta,
Pickled Red Onion, Pepitas

016

VENISON TARTARE

Juniper Mayo, Pickled Pomegranate,
Puffed Amaranth, Quail Egg

021

FRENCH PICNIC

Daily Selection of Charcuterie and Cheeses,
House Pickles, Nuts, Olives, Jelly and Crackers

032

BAKED BRIE

St-Germain Rose Jam, Toasted Hazelnut,
Seasonal Fruit, Sage, Rose Salt, Baguette

021

FRIED CHICKEN

Maple Serrano Hot Sauce, Cornichons,
Walnut Dukkah

016

FOIE GRAS TARTINE

Grilled Flatbread, Foie Gras Torchon,
Duck Bacon, Cherry Tomato

018

LAMB RIBS

Grenache Wine BBQ Sauce, Crème Fraiche,
Charred Green Onion Chimichurri

023

SEA BREAM

White Soya Beurre Blanc, Broccolini,
Kale Chips, Salsa Verde

024

FRENCH ONION BURGER

Wagyu Beef, Secret Sauce, Red Fox Cheese,
Jus Caramelized Onions, Pickle

019

FRITES

House Cut Fries, Black Garlic Aioli,
Add on Black Truffle - **MP**

012

ROASTED BRUSSELS SPROUTS *gf*

House Smoked Bacon, Maple Gastrique,
Spiced Apple Purée

015

COFFEE AND DONUTS

Beignets, Espresso Caramel,
Bailey's Chantilly Cream

009

ICE CREAM SANDWICH

Vanilla Semifreddo, Almond Cake,
Cacao Nibs, Pistachio, Blood Orange

012

Champagne Shooters & Caviar Bumps

2.5g Diamond Sturgeon Kristal Caviar
& 1oz Piper Heidsieck Brut
042