



OVERTURE MENU

Menu 79 per person | Wine Pairing 45 per person
Available 5:00PM To 6:00PM & 8:30PM To 9:30PM

Starter Choice Of

LITTLE GEM & CHICORY CAESAR SALAD

Garlic Streusel, Lemon, Boquerones, Parmesan Vinaigrette

CRISPY KONA BLUE PRAWN

Young Coconut, Makrut Lime, Sweet & Sour Mango, Curry Leaf

AHI TUNA TARTARE*

Mint, Pine Nuts, Asian Pear, Habanero-Infused Sesame Oil

15 Supplement

Entrée Choice Of

PHYLLO-CRUSTED PETRALE SOLE

Crab Brandade, Asparagus, Dijon Beurre Blanc

WOOD FIRE BRANZINO

Salsa Verde, Shishito Pepper

California Arbequina Olive Oil

FILET MIGNON

Blistered Broccoli di Ciccio

Pommes Purée, Sauce Bordelaise

20 Supplement

Dessert

LAVENDER CRÈME BRÛLÉE

WITH HARRY'S BERRIES

Green Cardamom, Tahitian Vanilla Bean, Rhubarb