

TO START

MER

GRILLED OCTOPUS | 38
HUANCAINA SAUCE, POTATO, RADISH, CILANTRO

TUNA TATAKI | 29
YELLOWFIN TUNA, AVOCADO, MANGO, PLANTAIN CHIPS, JERK SPICE

SNAPPER & CONCH CRUDO | 34
WATERMELON, LIME JELLY, CHAYOTE, FRESNO PEPPER

AIOLI PROVENCAL | 32
SPINY LOBSTER, GREEN BEANS, FINGERLING POTATOES, QUAIL EGG

KEY WEST SHRIMP SALAD | 32
GEM LETTUCE, AVOCADO, JALAPEÑO, GREEN GODDESS DRESSING

PISSALADIÈRE | 26
ANCHOVIES, ONION & FENNEL COMPOTE, OLIVES

CAVIAR | 1 OZ
TRADITIONAL ACCOMPANIMENTS
BAERI | 195 KRISTAL | 320


TERRE

BEEF TARTARE | 34
PICKLED MUSHROOM, HAZELNUT, PARMESAN, BLACK TRUFFLE


BEET & PEACH SALAD | 21
WHIPPED GOAT CHEESE, ZA'ATAR SPICES, MINT

BURRATA | 28
ARTICHOKES, HAM, FOCACCIA CROUTONS

FRIED ZUCCHINI FLOWER | 30
RICOTTA, CONFIT TOMATO, ZUCCHINI PISTOU

TOMATO GAZPACHO  | 21
CHILLED TOMATO SOUP, CUCUMBER, TOMATO & GUAVA SORBET, BREAD CHIPS

CHEF'S MENU 4-COURSE | \$115
SIGNATURE 6-COURSE TASTING MENU | \$190
WINE PAIRING | 4-COURSE \$180 | 6-COURSE \$220

ALL PRICES DISPLAYED ARE SUBJECT TO 10% VAT AND 15% SERVICE CHARGE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
 VEGAN

MAIN COURSES

MER

SEAFOOD RISOTTO | 64
SCALLOP, CALAMARI, CLAM, LEMON

SWORDFISH | 60
SWEET & SOUR EGGPLANT, COUSCOUS, POMEGRANATE, LEMON YOGHURT, MINT

BOUILLABAISSÉ | 58
SEABASS, MUSSELS, POTATO, FENNEL, ROUILLE

HALIBUT | 66
CARIBBEAN CURRY, CASSAVA DUMPLING, CARROTS, COCONUT, CILANTRO

SPINY LOBSTER FOR TWO | 130
MANGO, CHAYOTE, FENNEL, CITRUS VINAIGRETTE

BRANZINO FOR TWO | 110
HARICOTS AMANDINE, PILAF RICE


TERRE

TOURNEDOS ROSSINI | 98
TENDERLOIN, FOIE GRAS, SPINACH, POMME DAUPHINE, BLACK TRUFFLE SAUCE

ROASTED CHICKEN | 48
ASPARAGUS, MOREL, POLENTA, MADEIRA SAUCE

BERKSHIRE PORK CHOP | 64
CORN, ZUCCHINI, PADRÓN PEPPERS, BACON, BOURBON

RAVIOLI | 44
PESTO, PINE NUTS, GREEN BEANS, POTATOES, PARMESAN EMULSION

GRILLED ZUCCHINI  | 42
ROMESCO SAUCE, ALMONDS, PIQUILLO PEPPER, CHICKPEAS

COTE DE BOEUF FOR TWO | 160
GRATIN DAUPHINOIS, SAUTÉED MUSHROOMS

GARNITURES | 14
GREEN BEANS | POMMES FRITTES | GREEN SALAD | SUPER GREEN SPINACH | PILAF RICE

EXECUTIVE CHEF ANTOINE BAILLARGEON