

# Good Evening



## STARTERS

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House Made Flat Bread, Olive Tapenade, Cultured Butter	9
Ahi Tartare*, Cured Lemon Aioli, Shrimp Chips	22
Beef Tartare*, Cornichon, Crispy Baguette	19
Sun Dried Tomato Tartare, House Made Ricotta, Flat Bread	19
Baked Shrimp "À La Escargot", Café de Paris Butter	18
Foie Gras Gyoza, Caramelized Onion, Port Essence	25 <sup>†</sup>

## SOUPS/SALADS

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Chilled Kabocha Soup, Herb Essence	9
Vichyssoise, Crème Fraiche, Potato Croutons	9
Caesar Salad Hirabara Farm Baby Romaine, Bacon, Parmesan	12
Red & Green Salad, Roasted Pear, Gorgonzola, Aged Balsamic Vinaigrette	14

## ENTRÉES

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Organic Chicken Breast, Porcini Crust, Leek & Potato Stew	29
Scallops Risotto, Hamakua Mushroom, "Vialone Nano Rice", Parmesan Cream	32
Cured King Ora Salmon, Olive Tapenade, Cannellini Beans	36
Fish & Chips, Vodka & Beer Batter, Smoked Tartare Sauce	25
Kurobuta Pork Chop, Cauliflower Gratin, Black Cardamom Jus	32
Lamb Shank "Tajine", Raisins & Saffron Pilaf, Parsley Salad	39
Steak Frites*, Aged Prime Ribeye Steak, French Fries, Soy-Black Pepper Sauce	59 <sup>††</sup>
TBD... Bento, Falafel, Hummus, Smoked Eggplant, Flat Bread	24
Curry Du Jour, Authentic Indian Curry, Koshihikari Rice, Raita	29

## TASTING MENU

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4 Course Tasting Menu, Choice of Starter, Soup or Salad, Entrée + Dessert	59
† Additional \$10	
†† Additional \$20	



Vikram Garg

\*Consuming raw or undercooked food may increase your risk of foodborne illness.