



À LA CARTE MENU

STARTERS & SIDES

- Norwegian Fjord Trout Tartare with Burnt Butter & Almond** 29
Finely diced Norwegian fjord trout with nutty burnt butter, toasted almonds, citrus zest and extra virgin olive oil, finished with delicate microgreens.
- ✔ **Burrata, Chargrilled Grapes & Basil** 22
Creamy burrata with sweet chargrilled grapes, fresh basil, aged balsamic and extra virgin olive oil.
- ✔ **Chopped Salad with Tahini, Feta & Za'atar** 19
Peppers, Roma tomatoes, cucumbers and fresh herbs tossed in tahini dressing, finished with feta and aromatic za'atar.
- ✔ **Crispy Truffle & Parmesan Fries** 17
Crispy golden fries tossed with truffle oil, freshly grated Parmesan and sea salt, finished with chopped chives.

SOUP & CHEESE

- ✔ **French Onion Soup** 22
Slow-caramelized onions simmered in rich beef broth with thyme and sherry, topped with golden Gruyère cheese toast.
- ✔ **Artisanal Cheese Selection**
One Serving 25
Two Servings 35
Comté 14 Mois, 24-month aged Parmigiano Reggiano, Pont-l'Évêque, Danish Blue and Pyrénées Brebis, served with figs, pâte de coing and charcoal crackers.

MAINS

- Pan-Fried Norwegian Salmon with Grilled Gem Lettuce** 36
Seared Norwegian salmon with charred gem lettuce and lemon butter emulsion.
- Open-Fire Grilled Sirloin** 36
Chargrilled sirloin served with house-made mustard and slow-roasted garlic.
- Seared Duck with Spiced Cherry Glaze & Purple Cabbage** 34
Crisp-skinned duck with spiced cherry glaze, served with braised purple cabbage and orange zest.
- ✔ **Truffle Mushroom Risotto** 29
Creamy Carnaroli rice with wild mushrooms, black truffle, Parmesan and herb oil.
- Smoked Salmon Burger** 24
Smoked salmon layered with avocado and lemon-dill dressing in a toasted brioche bun.
- ✔ **Fusilli with Fresh Basil Pesto, Pecorino & Iranian Pistachios** 19
Al dente fusilli tossed in house-made basil pesto, finished with Italian Pecorino and crushed Iranian pistachios.

DESSERTS

- ✔ **Gelato** 14
Please ask your server for today's available flavors.
- ✔ **Lemon Meringue Tart** 14
Buttery tart shell filled with bright lemon curd and topped with lightly toasted meringue.
- ✔ **Valrhona Chocolate Fudge** 14
Rich Valrhona chocolate fudge with a smooth, melt-in-the-mouth finish.

✔ VEGETARIAN

All prices are subject to a 10% service charge and prevailing government taxes.