

HORS D'ŒUVRES

Amuse Bouche — 9 —

A Chef's bite-sized creation to awaken the palate and begin your culinary journey. (2pc)

Caviar Crisp — 15 —

Golden crisp pillows, premium Kaluga hybrid caviar, crème fraîche, chives.

LES POTAGES / SOUPS & BROTHS —

Artichoke Vichyssoise — 12 —

Slowly simmered leek-potato velouté, golden fried leeks, roasted pine nuts, and green herb oil.

Lobster Bisque En Croute — 15 —

A traditional lobster bisque, slowly simmered for depth of flavor and served with a golden puff pastry crust.

London Curry Soup — 12 —

Velvety curry cream, subtle spice, and green apple julienne.

POUR COMMENCER / STARTERS —

Beef Tartare — 19 —

Hand-cut prime tenderloin, cured yolk emulsion, toasted cheese brioche.

Burrata Ibérica — 25 —

Creamy burrata paired with cherry tomatoes, Ibérico 5 J's Paleta, basil pesto, Modena balsamic, and crispy basil.

Fleur de Courgette Tempura — 24 —

Golden tempura zucchini blossom filled with artisanal cheeses, vibrant arrabbiata sauce and green herb oil.

Foie Gras Mousse — 29 —

Silky foie gras mousse paired with a red wine reduction gelée, finished with edible flowers and served with crispy crostini.

Ibérico Ham Croquettes — 9 —

Delicately crisp croquettes filled with a silky béchamel, studded with finely diced Jamón Ibérico 5 J's Paleta.

Lobster Claws — 32 —

Delicately poached lobster claws in coconut curry, paired with hibiscus-infused tapioca and microgreens.

Tapas 5 J's — 25 —

Creamy Brie, Asian pear, and truffle honey meet a vibrant pan tomato with Manchego slices. Crowned with Ibérico 5 J's Paleta.

LES SALADES / SALADS —

Beet & Cantaloupe Composition — 14 —

Roasted ruby and golden beets, chilled cantaloupe, baby arugula, finished with a tangy passion fruit Greek yogurt emulsion.

Endives & Pear Mélange — 18 —

Belgian endive, baby arugula, and frisée with crisp pear and hand-roasted walnuts, crunchy bites of Ibérico 5 J's, finished with orange-balsamic vinaigrette.

Ibérico & Manchego — 18 —

Ibérico 5 J's Paleta, Manchego cheese, apricot slices, arugula, honey-mustard vinaigrette.

Traditional Caesar — 14 —

Crisp romaine hearts tossed with Parmesan, house-made crostini, and a delicate white anchovy lemon-Dijon emulsion

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MENU ITEMS MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

DE LA MER / FROM THE SEA

Catch of the Day - 42 -
Chef's daily selection of fresh market fish, delicately prepared with seasonal accompaniments.

Dover Sole à la Meunière - 45 -
Dover sole, pan-roasted with premium butter, lemon confit, and caper beurre noisette; served with pommes Parisienne and roasted lemon.

Miso Glazed Chilean Seabass - 48 -
Pan-seared Chilean seabass with miso glaze, caramelized onion compote, apple beurre blanc, and tender sweet peas.

VOLAILLES & GIBIER / POULTRY & GAME BIRDS

Aslam Butter Chicken - 28 -
Half butter chicken marinated in aromatic Indian spices, finished with labneh, ghee, coriander, and ginger-basmati rice.

VIANDES / MEATS

Filet de Bœuf (8oz) - 56 -
Prime beef tenderloin, delicately pan-seared, accompanied by silky Robuchon pomme purée and finished with a traditional peppercorn au poivre sauce.

Japanese A5 Wagyu (6oz) - 135 -
Richly marbled A5 Wagyu Denver steak, expertly seared and served with silky celeriac purée, caramelized roasted onions, and aglossy demi-glace.

Slow-Cooked Short Rib (16oz) - 49 -
Prime short rib, slow cooked in red wine and herbs, served with silky Robuchon pommes purée, and sautéed broccolini.

Steak for two (18oz) - 135 -
Carrara Australian Wagyu ribeye, expertly seared and served with crispy cracklings, rich demi-glace, and Robuchon pomme purée — an indulgent experience designed for sharing.

Chef's recommendation:
Our cuts are best enjoyed medium rare. Cooking beyond this may affect texture and quality, for which we cannot beheld responsible.

PÂTES ARTISANALES / HANDMADE PASTAS

Doppio Ravioli & Veal Sweetbreads - 36 -
Handcrafted butternut squash and three-cheese double ravioli, paired with golden veal sweetbreads and finished in aromatic brown butter and sage.

Spicy Vodka Rigatoni - 26 -
Rigatoni, cooked al dente, tossed in a velvety vodka-tomato cream sauce with Calabrian chilies and garlic, finished with Parmigiano-Reggiano foam and chives.
*Add Jumbo Lump Crab Meat +\$20

Truffle Lasagna - 26 -
Layers of pasta, Bolognese ragù, and béchamel delicately baked with truffle essence and Parmigiano-Reggiano until golden and fragrant.

Truffle Ravioli - 36 -
Handcrafted truffle ravioli, delicately filled with truffle-infused ricotta and leeks, served in a silky white truffle butter sauce and finished with an aromatic mushroom jus for depth and elegance.

VEGETARIAN

Paneer Cassoulet - 26 -
Golden paneer, gently crisped, nestled in a fragrant coconut curry, balanced with sweet peas, coriander, and yogurt drizzle served with basmati rice.

Wild Funghi Risotto - 26 -
A luxurious risotto showcasing wild mushrooms in three expressions: sautéed, roasted, and dehydrated. Finished with Parmesan crostini, basil, and extra-virgin olive oil.

ACCOMPAGNEMENTS / SIDES

Funghi Trifolati - 12 -
A classic Italian preparation showcasing seasonal wild mushrooms.

Roasted Carrots - 10 -
Layered over dill-infused yogurt, finished with fresh lemon zest for brightness and balance.

Robuchon Pomme Purée - 10 -
An ultra-silky potato purée, enriched with French butter in the spirit of Joël Robuchon.

Sautéed Asparagus - 12 -
Sautéed asparagus finished with garlic, butter, sea salt, and cracked black pepper.

Truffle Pommes Frites - 10 -
French fries, truffle oil and parmigiano reggiano shavings