

SNACKS

OYSTERS ON THE ROCKS

Gillardeau No.2, France	260/PC
Flap Jack Point XS, USA	190/PC
David Hervé "Boudeuse" No. 4, France	170/PC
Fine de Claire No. 2, France	150/PC

MARYLAND CRAB CAKE  680
blue swimmer crab, avocado, tomato, pickled shallots

CHARRED CORN & JALAPEÑO CROQUETTES   420
Emmental cheese, black garlic aioli

WAGYU BEEF EMPANADAS  550
spiced beef, boiled egg, olive, raisin, Pebre sauce

CAJUN CHICKEN WINGS  410
Sriracha buffalo sauce

SMALL PLATES

STEAK SANDWICH  800
char grilled beef, tomato relish, herbs, Béarnaise sauce, baguette



PRAWN COCKTAIL 670
tiger prawns, Marie Rose sauce, tobiko

HAMACHI FISH TACOS   750
House made tortilla, Pico de Gallo, yuzu aioli






PORK SPARE RIBS 750
slow cooked, tamarind barbecue sauce glaze, orange & mint salad

CHAR GRILLED OCTOPUS   900
Fremantle octopus, Romesco sauce

SIGNATURES

- SEAFOOD TOWER**  5,100
Canadian lobster (1pc), Hokkaido scallops (4pcs),
Tiger prawns (6pcs), Fine de Claire (10pcs)
- HOUSE CURED & DRY AGED** 1,500
Prosciutto di San Daniele DOP 24 months
Homemade pork & pistachio country pâté
Joselito Chorizo
Muscovy duck Prosciutto
Gordal olives, cornichons, Pommery mustard
- PENTHOUSE WAGYU BURGER**  1,250
Wagyu beef, foie gras, fresh truffle, bacon, emmental, onion jam, fries
- LOBSTER ROLL**    750
brioche, lobster salad, horseradish, smoked caviar, cos lettuce, fries

TO SHARE

- CAVIAR - KAVIARI PARIS** (30g.)  4,200
- 10 YEARS OSCIÈTRE PRESTIGE RUSSIAN STURGEON**
blini, crème fraîche, chopped egg, chive
- JOSELITO IBERICO JAMON (48 months)** 1,500
100% Iberian Acorn-fed Pata Negra
- ARTISANAL CHEESES (60g ea)**  900
Reblochon, Tomme de Savoie, Roquefort, Turkish fig condiment, sourdough crisp
- LOADED POTATO WEDGES**   280
skin on potato wedges, sour cream, bacon crisp
- FRIED CALAMARI**  570
chipotle dip, togarashi
- HOUSEMADE HUMMUS**   400
traditional hummus, crudités, flatbread