

MONTHLY PROMOTION

Crab Tactics Creations

King Crab Salad  \$188
egg yolk cream, grilled peach, mesclun salad

Crab Cakes \$249
arugula, tomato salsa, lime aioli

Snow Crab Squid Ink Linguine \$208
cherry tomato, chilli, XO sauce, parsley

APPETIZER

  Chef's Soup of The Day \$65

  Stone Fruit Salad \$168
grilled peach, pear, black olive, pistachio, stracciatella, frisée, balsamic

 Octopus Carpaccio \$188
red onion, cucumber, avocado, radish sprouts, lime dressing

SEAFOOD AND MEAT

10oz Home Dry Aged Beef Ribeye  \$588
smoked tomato, salmoriglio, maitake mushroom, pak choi

Roasted Duck Breast  \$328
chicken mousse, maitake mushroom, celeriac purée, grilled broccolini, duck jus

Black Cod \$238
beansprouts risotto, edamame, furikake, herb oil, teriyaki sauce

Prawn Ravioli \$188
shiso, ginger, cherry tomatoes, sichuan cream sauce, comté cheese

Grilled Zucchini Fregola  \$148
puff rice, arugula, black garlic, parmesan cheese

SIDE

Roasted Garlic Mashed Potatoes \$84

Mushroom Ragout \$81

French Beans \$71

Charred Broccolini \$71



Gluten Friendly



Vegetarian



Contains Nuts



Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal