



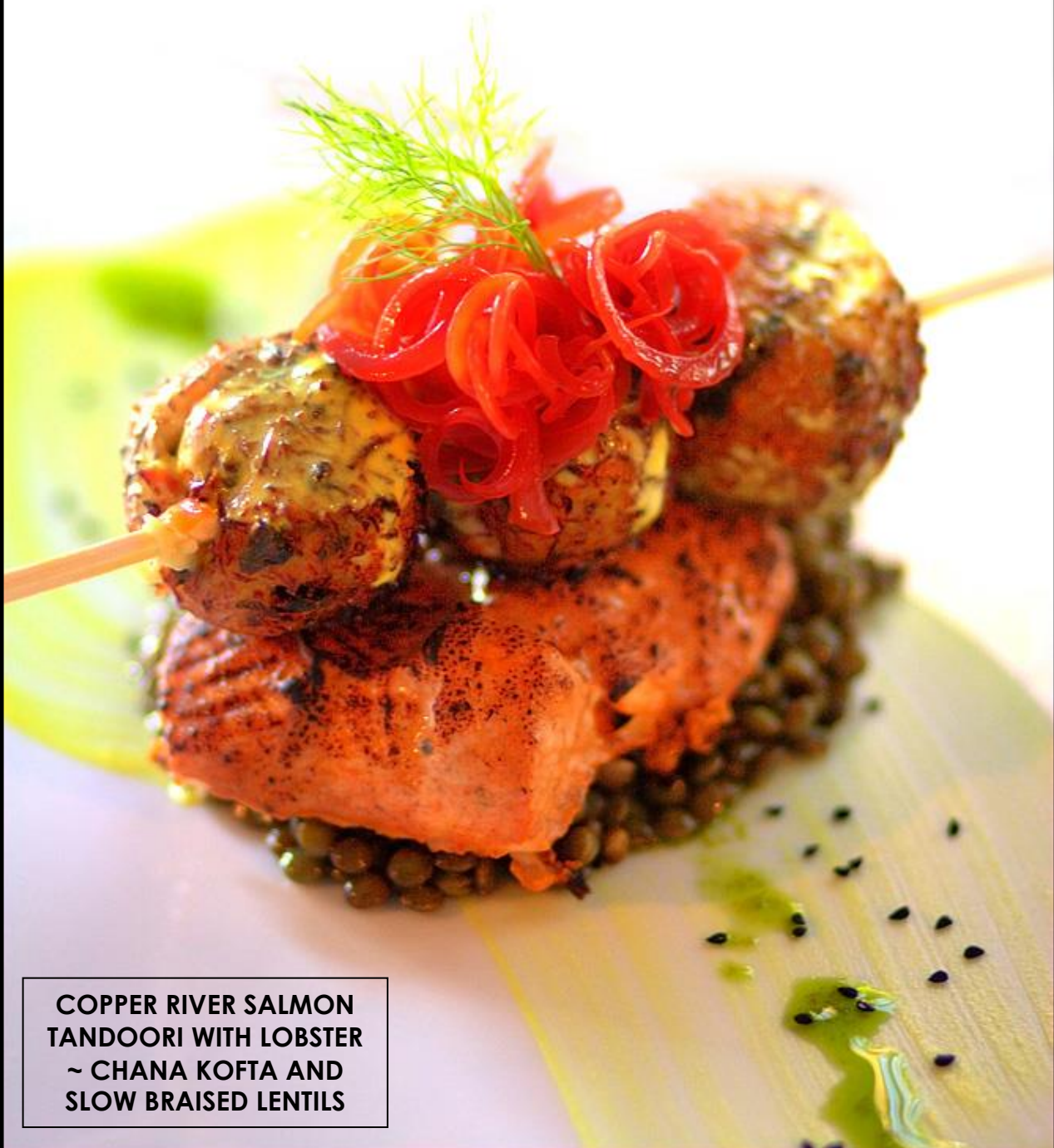
**SCALLOPS 2-WAYS
RAW AND COOKED WITH
SWEET CORN, SCALLIONS
AND CRISPY GINGER FRITES**



**PORK BELLY IN PASTRY
CRUST WITH SMOKED
PORK FOAM AND SLOW
COOKED ADZUKIS**



STONE CRAB ~ CORN
CAKE WITH AVOCADO –
EDAMAME MASH AND
MOMIJIOROSHI AÏOLI



**COPPER RIVER SALMON
TANDOORI WITH LOBSTER
~ CHANA KOFTA AND
SLOW BRAISED LENTILS**



**MAHIMAHI SUSHI MOUSSE
WITH PIQUILLO MAYO,
SQUID INK PAINT AND
PICKLED ROOT SLAW**



**BRAISED BEEF SHORTRIB
WITH SWEET POTATO
RAVIOLI, PICKLED SHIMEJI
AND FRIED LEEKS**

HARASUME NOODLE
WRAPPED BLACK COD
WITH BOK CHOY PURSE
AND DAIKON LEATHER



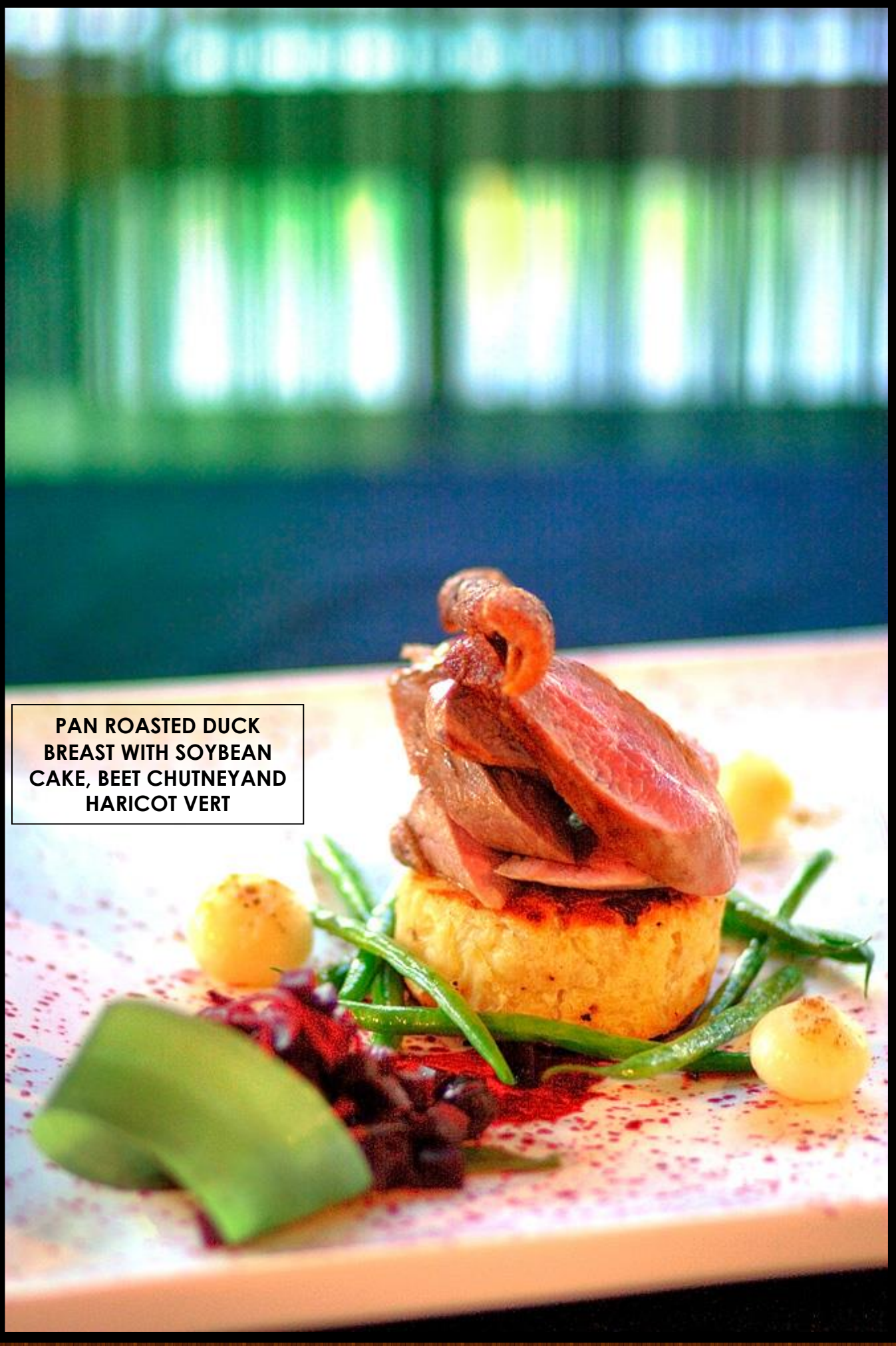
**WAHOO POKÉ WITH
AVOCADO, CHILE,
MANGO, POACHED APPLE
AND PLANTAIN CHIP**





**FOIE GRAS TORCHON
WITH SOBA CAKE, NIGORI
SAKE GELÉE AND GOJI ~
PLUM RELISH**

**PAN ROASTED DUCK
BREAST WITH SOYBEAN
CAKE, BEET CHUTNEY AND
HARICOT VERT**





**MANGOSTEEN CRÈME
BRÛLÉE WITH CANDIED
MANGO, TOASTED
COCONUT AND GREEN
TEA SHORTBREAD**

**YELLOWFIN TARTARE WITH
KOJI SALT, AVOCADO,
SHAVED DAIKON, SHISO,
CHILE AND KEY LIME**



**SCALLOPS 2-WAY WITH
BEET PAINT, SWEET CORN.
FENNEL, GINGER AND
FRIED ROOT CHIPS**



**POPCORN PRAWNS WITH
GUAJILLO CHILE AIOLI,
CILANTRO, SESAME SEEDS
AND KEY LIME**



**PORK "TSUKUNE"
YAKITORI SKEWERS WITH
PORK TARE SAUCE AND
MELTED GRUYERE**



**6' VALENCIAN PAELLA WITH
CHORIZO, CHICKEN,
PRAWNS. TOMATO,
SAFFRON AND MANCHEGO**



CHARCOAL BROILED
"BONJIRI" CHICKEN TAILS
WITH GRILLED LEMON,
SWEET SOY AND CHIVES



**BBQ MOROCCAN
OCTOPUS WITH HARISSA
SPICE PASTE, CHILE
PEPPERS AND PARSLEY**



"OCTOPUS 5-WAYS"

- 1/SASHIMI WITH UME PLUMS**
- 2/PASTRAMI ON GERMAN RYE**
- 3/TERRINE WITH KIELBASA AÏOLI**
- 4/TAKOYAKI WITH TONKATSU**
- 5/BACON WITH CURED EGG YOLK**



**ROGAN JOSH MUTTON
CURRY WITH CHANA
MASALA, COCONUT
CHUTNEY AND CUMIN CHIP**



HAMACHI CRUDO WITH PEA
CRUST, SWEET PUREE, PEA
TENDRILS AND ORGANIC
PEA SHOOTS





PAN ROASTED SCALLOPS WITH
ROASTED APPLE –
CAULIFLOWER PUREE,
CAMELIZED BACON,
CANDIED MOROCCAN
OLIVES AND CRISPY QUINOA

SAMOAN LOBSTER OKA WITH
FRESH COCONUT, PEANUT,
DRIED TOMATO, CILANTRO,
SPROUTS. LIME AND PALM
SUGAR THAI CHILE DRESSING



THE YARDBIRD 8-HR SMOKED
CHICKEN SANDWICH WITH
SMOKED BACON, AGED
CHEDDAR, ROASTED
MUSHROOMS AND CAROLINA
MUSTARD BBQ SAUCE



**MAPLE MISO BLACK COD
ON A HOT STONE WITH
CRISP SOBA NOODLES,
SHIITAKE MUSHROOMS
AND FRIED LOTUS ROOT**





↑ OCTOPUS TERRINE,
PAPRIKASH SAUCE
AND SMOKED CHORIZO

↓ TANDOORI WING
DRUMETTES WITH
ROARING 40'S BLUE



↑ LOBSTER ~ JALAPENO
SAUSAGE WITH
PIQUILLO PEPPERS

← CHAR BROILED
SARDINES WITH
CHILE ~ LIME SALT

↓ ARANCINI WITH
TALEGIO CREAM,
CAPERS AND CHIVES





**BEEF TATAKI BUNDLES
WITH EDAMAME PUREE
AND MARINATED TOFU**



**CHERRY MISO SALMON
DAIKON ROLLS WITH
TOASTED EGG YOLK**



**LOBSTER, LANGOUSTINE
AVOCADO, TRUFFLED
BEAN PURÉE AND
CAVIAR ON BEET CHIP**



**TUNA TARTAR IN DAIKON
CUP WITH CAPERS,
ROASTED BEET AND
CANDIED BLACK OLIVE**

DUMPLING DUO

**MENCHI KATSU BEEF WITH
TONKATSU AND OYAKI SOBA
DUMPLING WITH OCTOPUS,
CANDIED BACON & UNI BUTTER**

