



Wines

Sparkling

Prosecco

#4 Bocelli "Extra Dry" Veneto, Italy NV 18 / 70

Champagne

#7 Moët & Chandon, Brut, "Impérial," Épernay 30 / 130

Rosé Champagne

#96 Deutz Rosé Aÿ, France NV 39 / 165

White

Pinot Grigio

#361 Giocato Primorska, Slovenia 2014 16 / 62

Riesling

#206 Riesling, Kabinett, Diel, Nahe, Germany 2013 18 / 79

Sancerre

#121 Langlois - Chateau, Loire Valley, France 2015 20 / 75

Chardonnay *Organic

#300 Hanzell "Sebella" Sonoma Valley, California 2014 23 / 100

Bourgogne Blanc

#156 Paul Pillot, Burgundy, France 2013 25 / 98

Red

Tempranillo

#718 Numanthia, "Termes," Toro, Spain 2012 17 / 75

Rioja

#604 La Antigua "Clásico Reserva" Spain 2008 19 / 81

Pinot Noir *Organic

#613 Amity Vineyards, Willamette Valley, Oregon 2013 22 / 85

Merlot *Organic

#577 Shinn Estate "9 Barrels" Long Island, NY 2013 19 / 79

Bordeaux

#582 Château de Pressac St.-Émilion, France 2007 27 / 98

Cabernet Sauvignon

#700 Christian Moueix, "Carpe Diem," Napa, CA 2013 26 / 135

Rosé

#200 Les Hauts de Smith, Bordeaux, France 2015 18 / 75

Sweet

Tokaji, Royal Tokaji Co, "Mad Cuvée," Hungary 2012 \$18

Sauternes, Château Doisy-Védrines, Bordeaux, FR 2010 \$19

Beer

Brooklyn Lager, United States \$12

Lagunitas IPA, United States \$12

Stella Artois, Belgium \$12

Heineken, Holland \$12

Paulaner Hefe-Weizen, Germany \$12

Chang, Thailand \$10

Einbecker Beer, "Brauherren Alkoholfrei," Germany \$9

Contains 0.3% alcohol

Water & Soft Drinks

Lemonade \$8

Iced Tea \$8

Badoit Sparkling water (750ml) \$10

Badoit Sparkling water(330ml) \$8

Evian Water (750ml) \$10

Sodas

Coca Cola / Diet Coke \$8

Sprite \$8

Ginger Ale \$8

Club Soda \$8

Tonic Water \$8

Juices

Orange Juice \$9

Grapefruit Juice \$9

Apple Juice \$9

Tomato Juice \$9

Coffee

Coffee / Decaffeinated Coffee (French Press) \$9

Espresso / Decaffeinated Espresso \$9

Cappuccino / Decaffeinated Cappuccino \$11

Café Latte / Decaffeinated Café Latte \$11

Macchiato / Decaffeinated Macchiato \$9

Americano / Decaffeinated Macchiato \$9

Tea

Black Tea:

Earl Grey \$9

English Breakfast \$9

Orchid Vanilla \$9

Green and White Tea:

Green Mango Peach \$9

White Ginger Pear \$9

Jasmine \$9

Herbal (Decaffeinated) Tea:

Chamomile Citron \$9

Ginger Lemongrass \$9

Wild Berry Hibiscus \$9

Moroccan Mint \$9



Small Plates

Available every day from 12pm to 10:30pm

Charred Edamame (V)	15
Charred Edamame, Tossed with Salt and Chili	
Vegetable Potato Samosa (V)	16
Tamarind Chutney, Mint Yogurt	
Green Falafel (V)	16
Piquillo Pepper Hummus, Greek Yogurt, Pita	
Korean Pancake (V)	22
Kimchi Korean Pancake with Assorted vegetables	
Dim Sum Bento	28
Selection of Chicken Siu mai, Pork Pot sticker, shrimp and scallop dumpling, vegetable Spring Roll	
Tuna Tartare Bites (CA)	21
Lavosh , Avocado, Kimchi Mayo, Tobiko	
Crispy Fried Prawns	21
Asparagus, Carrots, Yuzu Dipping Sauce	
Chicken Lollipops	19
Tamarind Glaze, Sesame	
Wagyu Beef Sliders (CA)	24
Cheddar, Tomato, Lettuce, Pickle, Parmesan Fries	
Lamb Chops (CA)	24
Mint Chimichurri, Cucumber and Yogurt	

Soup / Sandwich

Wonton Noodle Soup	24
Shrimp and Chicken Wontons, Char Su Pork, Kombu	
Tomato Soup	24
Grilled Cheese Bites, Crème Fraiche	
Tuna Melt	21
Tuna Salad, Black Olives, Cheddar, Tomato, Croissant	
Turkey BLT	23
Roast Breast, Turkey Bacon, Avocado, Bibb, Multigrain	
Grilled Steak Sandwich	29
Kimchi Vegetables, Lettuce, Cucumber, Aioli	

Before placing your order, please inform your server if anyone in your party has a food allergy.

18% service charge will be added to parties of five or larger

Large Plates

Green Salad (V)	19
Fava & French Beans, Snap Peas, Kale, Citrus Dressing	
Caesar Salad	21
Romaine, Parmesan Croutons, Anchovy Garlic Dressing	
Cobb Salad	21
Romaine, Cucumber, Tomato, Hearts of Palm, Olives, Feta cheese, Roast Turkey	
Mandarin Salad (V)	21
Napa Cabbage, Sprouts, Oranges, Cashews, Cilantro Miso Gastrique	
Burrata with prosciutto Di Parma	24
Cucumber, Dried Cantaloupe, Red onion, Tomato, Capers, Pine nut & Balsamic	
Fried Rice (V)	23
Edamame, Carrots, Eggs, Bean Sprouts	
Pan Fried Chinese Noodles	24
Royal Trumpets, Eggplant, Asparagus, Oyster Sauce	
Kamut Trumpet Pasta	26
Braised Short Rib Ragù, Wild Mushrooms, Pecorino	
Add your choice of Protein to any Large Plate:	
Grilled Tofu (5oz)	7
Chicken Breast (6oz)	9
Jumbo Prawns (4oz)	14
Wild Salmon (7oz)	22
Prime Steak (6oz)	22

Dessert

New York Cheese Cake	12
Seasonal Fruit	
Chocolate Framboise	12
Flourless Chocolate Cake, Light Mousse, Raspberries	
Warm Apple Pie	14
Tahitian Chantilly Crème, Caramel Sauce	
Tropical Fruit Pavlova	16
Crispy Meringue • Passion Fruit Coulis • Exotic Fruits	
Cheese Board	32
Chef's Selection of Cheese with Condiments	

(CA) Consumer Advisory:

Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

(V) Suitable for Vegetarian