

NEW YEAR'S EVE
LATE DINING



COLD —

AB TUNA PIZZA

Umami aioli, shiso, truffle oil (gfa)

GILLARDEAU OYSTER

WAGYU SHOOTER

Jalapeno, kimchi

WAGYU TARTARE

Oscietra caviar, wasabi soy (gf)

YELLOWTAIL JALAPENO

Cilantro, tomato salsa, yuzu soy (gf)

CREAMY SPINACH

Goma dare, rayu (ve, gf)

HOT —

AB TACO

Wagyu bulgogi, roasted tomato ponzu (gf)

ORKNEY SCALLOP

Kimchi butter

LAMB CHOP

Antichuco miso, crispy potato

MAINS —

GRILLED LOBSTER

Dynamite mayo, pickle shimeji

MISO BLACK COD

Yuzu sake foam, padron pepper

AB BRAISED ROSSINI

Wagyu short rib, foie gras,
soy perigourdine

SIGNATURE ROLLS —

PERFECT STORM

Spicy tuna, prawn tempura, salmon belly
aburi, chipotle mayo

COW WOW

Marinated bulgogi beef, coleslaw

SIDE —

KIMCHI FRIED RICE

Bacon, negi

BRUSSELS SPROUTS

Kimchi glaze, puffed grains

DESSERT —

PRE DESSERT

Champagne sorbet

CHOCOLATE PARFAIT

Coffee gelato

ENHANCEMENTS

ONE DOZEN OYSTERS - 74

Gillardeau yuzu ponzu

CAVIAR

Oscietra reserve 30g - 155

Kaluga 30g - 195

Please note that the items listed on the menu are subject to availability and may vary based on daily produce. Upon confirming your reservation, please kindly inform us of any dietary requirements or allergies.