

TO SHARE

EAST BEACH BLONDE OYSTERS · GF · NF · DF Ginger-Sake Mignonette, Blood Orange	32
SHRIMP COCKTAIL · GF · NF · DF Gulf Shrimp, Cocktail Sauce	30
SEAFOOD PLATTER · GF · NF · DF Oysters, Gulf Shrimp, Jumbo Lump Crabmeat, Poached Lobster, Served with Ginger-Sake Mignonette, Cocktail Sauce and Sauce Louis Supplement 28gr Caviar \$68	145
RONNYBROOK YOGURT DIP · NF · VG Preserved Lemon, Badger Flame Beets, Harissa, Dill, Naan Bread	26
TRUFFLE POMME FRITE · GF · NF · VG Black Truffle, Parmesan, Truffle-Dijon Aioli	36
CHEESE PLATE · VG Pave de Paris, Mimolette, Comté Seeded Nordic Crisp, Toasted Sourdough	36
STEAMED DUMPLINGS · NF · DF Iberico Pork, Green Cabbage, Chili-Soy Dressing	38

STARTERS & SALADS

CHARRED BELL PEPPER "ROMESCO" · GF Ricotta, Smoked Paprika, Marcona Almonds, Mint, Pickled Mustard	VG 24
GRASS-FED BEEF TARTAR · NF · DF Gochujang, Capers, Soy-Cured Egg Yolk, Nori Rice Crackers	32
HAMACHI CRUDO · GF · NF · DF Peppadew, Cucumber, Serrano Chili, Bergamot Dressing	29
CAULIFLOWER SOUP · GF · NF · V Sweet and Sour Pepper, Vadouvan, Fried Leeks	22
CAESAR SALAD · NF Romaine, Aged Parmesan, Anchovies, Preserved Lemon Chimichurri Add Chicken \$12 · Salmon \$18 · Shrimp \$24	31
ICEBERG SALAD · GF · NF Bayley Hazen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard-Boiled Eggs, Crispy Shallots	33
CAVIAR	
OSCIETRE PRESTIGE CAVIAR Blinis, Red Onion, Hard-Boiled Egg, Chives, Lemon Crème Fraîche	175 (50gr) 312 (125gr)
BUTTERMILK RANCH DIP · GF · NF	78

28GR Oscietre Prestige Caviar,

Potato Chips

ENTRÉES

WONTON NOODLE SOUP · NF · DF Braised Beef, Chicken and Shrimp Dumplings, Bok Choy, Pickled Mustard Greens	46
PAPPARDELLE • NF Lamb Ragu, Stracciatella, Confit Tomat Herb Gremolata	43
SHORT RIB · GF Parsnip Puree, Red Verjus, Braised Daik Maitake Mushroom, Hazelnuts	46 on,
SINGAPORE CHILI LOBSTER · NF · E Spicy Chili-Crab Sauce, Heirloom Radis Crispy Bun	
BRANZINO • GF • NF Swiss Chard, Olive-Peppadew Relish, Champagne Butter	44
ROASTED CHICKEN • GF • NF Whipped Potato, Celery Root, Lavender-Truffle Jus	44
PRIME BURGER · NF House-Made Bun, Cheddar Cheese, Pickle Relish, Seasoned French Fries	42
CHICKEN KATSU SANDWICH · NF Candied Bacon, Cabbage Slaw, Spicy Mayo, Seasoned French Fries	38
VEGAN TOFU MASALA · NF · GF · V Spiced Tofu, Eggplant Puree, Pomegranate, Tomato-Coconut Curry, Saffron Basmati Rice	38

DESSERTS

BABA AU RHUM · NF · VG Mango Tartare, Yuzu Curd, Whipped Vanilla Bean Ganache	24
NY CHEESECAKE · GF · NF · VG Ben's Cream Cheese, Confit Lemon, Morello Cherry-Balsamic Sauce	24
CARROT CAKE · NF · VG Heirloom Carrots, Royal Cinnamon, Ben's Cream Cheese	24
PALET D'OR · NF · VG Mexican Dark Chocolate Mousse, Fleur de Sel, Chocolate Dacquoise	24
APPLE TARTE TATIN · NF · VG Pink Lady Apples, Puff Pastry, Vanilla Ice Cream Serves Two	34
ICE CREAM & SORBET · GF · NF · VG Vanilla Bean, Chocolate Seasonal Sorbet	12

BUSINESS LUNCH

Available on weekdays from 12 - 2pm Two courses (\$58) or three courses (\$65)

APPETIZERS

Beef Tartar Iceberg Salad

ENTRÉES

Pappardelle Branzino Roasted Chicken

DESSERTS

NY Cheesecake Palet d'Or





SYLVAIN DELPIQUE

Executive Chef

RON PAPROCKI

Executive Pastry Chef