



KAVIARI

PARIS

Oscietre Prestige Caviar

50gr 175
 125gr 312

Blinis, Red Onion, Hard-Boiled Egg,
 Chives, Lemon Crème Fraîche

TO SHARE

- BUTTERMILK RANCH DIP** · GF · NF 78
 1 oz Oscietre Prestige Caviar, Potato Chips
- BABAGANOUSH** · NF · DF 26
 Roasted Eggplant, Pomegranate, Sesame, Naan
- EAST BEACH BLONDE OYSTERS** · GF · NF 32
 6 Oysters, Ginger-Sake Mignonette, Blood Orange, Scallions
- SHRIMP COCKTAIL** · GF · NF · DF 30
 House Made Cocktail Sauce
- TRUFFLE POMME FRITE** · GF · NF 35
 Black Truffle, Parmesan, Truffle Dijon Aioli
- CHEESE PLATE** · VG 35
 Artisanal Local Selection of Three Cheeses

APPETIZERS

- OCTOPUS CARPACCIO** · GF · NF · DF 27
 Bitter Orange, Basil Oil, Black Olive and Za'atar Vinaigrette
- BUTTERNUT SQUASH SOUP** · GF · V 22
 Lemongrass, Ginger, Red Curry, Peanut-Chili Crunch, Basil Oil
- BURRATA** · NF 24
 Confit Peppers, Arugula, Sourdough, Bagna Cauda
- HAMACHI CRUDO** · GF · NF · DF 29
 Peppadew, Cucumber, Serrano Chili, Bergamot Dressing
- SALADS**
- VEGAN BOWL** · NF · DF · V 33
 Mala Tofu, Kale, Farro, Quinoa, Pomelo, Avocado, Calamansi-Soy Dressing
- ICEBERG** · GF · NF 33
 Bayley Hazen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard-Boiled Eggs, Crispy Shallots
- CAESAR SALAD** · NF 31
 Romaine, Aged Parmesan, Anchovies, Preserved Lemon Chimichurri
Add Chicken 12 · Salmon 18 · Shrimp 24

MAINS

- WONTON NOODLE SOUP** · NF · DF 42
 Chinese Superior Stock, Broccoli, Shiitake, Chicken & Shrimp Dumplings
- MUSHROOM RAVIOLI** · NF · VG 42
 Chanterelle Mushroom, Swiss Chard, Black Garlic, Charred Onion Broth
- ARCTIC CHAR** · GF 44
 Cabbage, Hazelnut & Onion Fondue, Yuzu Butter, Fried Kale
- SHORT RIB** · GF 48
 Baby Carrots, Hazelnut, Red Verjus Pomme Fondant
- ROASTED CHICKEN** · GF · NF 44
 Whipped Potato, Brussels Sprouts, Mustard Jus
- PRIME 8 OZ BURGER** · NF 37
 Brioche Roll, Tomato Confit, Arugula, Gouda, Green Peppercorn Aioli, Caramelized Onion, French Fries
- CLUB SANDWICH** · NF 35
 Ciabatta, Roasted Turkey, Tomato Relish, Smoked Bacon, Lettuce, Lemon Basil Aioli, Pomme Chips

- THE MANDARIN** 24
 Green Tea Mousse, Mango Gelée, Ginger Chocolate Streusel
- CHOCOLATE DECADENCE** 24
 Hazelnut Feuilletine, Salted Caramel, Chocolate Mousse
- GUAVA CHEESECAKE** 32
 Guava Lime Pâté Fruit, Spiced Graham Cracker
- I'M A FAN** 24
 Cinnamon Apple Compote, Vanilla Mousse, Brown Butter Cake
- FIG TART** 24
 Tiger Figs, Pastry Cream, Almond Cake
- CHOCOLATE MOUSSE** 24
 Dark/Milk Caraibe and Jivara Mousse, Opalys White Chocolate Mousse, Honey Tuile

- ICE CREAM & SORBET** 10
 Vanilla Bean Ice Cream, Chocolate Ice Cream, Seasonal Sorbet



GF - Gluten Free · NF - Nut Free · DF - Dairy Free · VG - Vegetarian · V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced.
 Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.