

CRUDO & SOUP

<i>Octopus salad – bergamot gremolata, red onions, citrus vinegrette</i>	3980
<i>Intimate meat moment – melting dry-aged chuck carpaccio, shaved parmesan</i>	4280
<i>Burrata – luxurious greek salad, red cipollini, kalamata, feta-labneh - Avli 2020</i>	4480
<i>Bouillabaisse – spicy and comforting winter fish soup, sweet tomatoes, black mussels</i>	3980

CHIC

<i>Calamari Mosambique – spicy peri peri, citrus butter, shoestring fries</i>	5780
<i>Moules al ajillo – black mussels, tomatoes, white wine, aji amarillo, garlic toast</i>	5480
<i>Ultimate lamb meatballs, san marzano, parmesan - Gjelina, Venice 2019</i>	4280
<i>Alaska black cod, sweet-spicy peanut miso, sichimi togarashi, scallions</i>	5480

FISH & STEAK (price for every 100g)

<i>Branzino - whole fish, Italy</i>	2980
<i>Wagyu Flank 6+, Jack's Creek Farm, Australia</i>	7980
<i>Angus Rib Eye, dry-aged, Austria</i>	6280
<i>Wagyu Rib Eye 9+, Jack's Creek Farm, Australia</i>	13 980
<i>Wagyu Kagoshima A5, Japan</i>	16 980

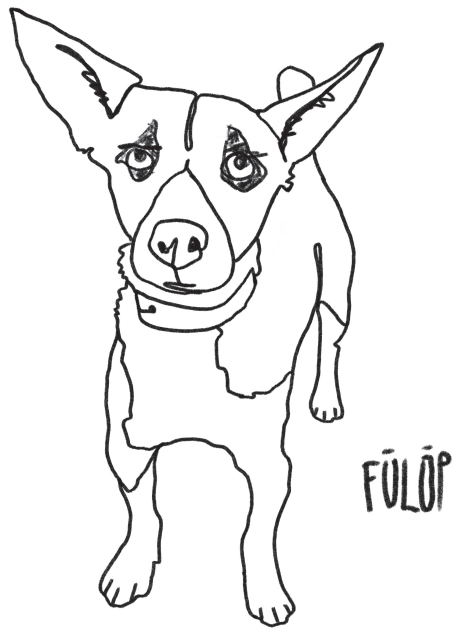
CHARCOAL GRILL

<i>Flame-burnt heirloom beetroot, pecan, spiced yogurt</i>	2780
<i>Grilled oyster mushrooms, cheese, crème fraiche</i>	2780
<i>Miznon 2021 – whole roasted potatoes, sea salt, citrus labneh, arabic salsa</i>	3480
<i>Charred flower of broccoli, dill, sour cream</i>	3980

PLATES

<i>Bolognese – slow-roasted, comforting beef ragout, strozzapreti, bottarga</i>	4280
<i>Katzu Milanese – 350g veal chop, crunchy panko and parmesan breading, jalapeno mayo</i>	9780
<i>Char siu ravioli – spicy barbecue brisket, parmesan butter cream</i>	4780
<i>Sticky duck confit – 9hr roast, golden glaze, caramalized apple cabbage</i>	5480

A 15% service charge is added to your check to benefit the entire team. Share, enjoy and kiss a lot!



*dinner —
dedicated to our lovely journeys
in the south. Life is sweet, share
your love!*