

DÉRYNÉ

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| <i>Wood-fired laffa everybody wants</i> | 3980 |
| <i>Tartine country loaf, olive oil, dukkah</i> | 1980 |
| <i>Focaccia toast, goat yogurt, zhoug</i> | 3980 |

CRUDO

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| <i>Oysters: Gillardeau No.1 / Krystale No.2, France</i> | 4980 / 2780 pc |
| <i>Caviar d'Aquitaine, France</i> | 39.980 / 30g |
| <i>Osetra caviar, Russia</i> | 49.980 / 30g |
| <i>Beluga di Venezia, Italy</i> | 69.980 / 28g |

SEXY

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| <i>Miso roast beef carpaccio in fragrant olive oil</i> | 5980 |
| <i>Octopus ceviche – sexy spin on the peruvian denim</i> | 5480 |
| <i>Smashed burrata – summer tomato & bread salad</i> | 6980 |
| <i>Flame-charred wild broccoli, tahini, smoked chili oil</i> | 6980 |
| <i>Spicy duck gyoza, sweet chili peanut cream</i> | 7980 |

CHIC

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| <i>Ibiza caesar – grilled romain – add caviar +8980</i> | 9880 |
| <i>Lamb yakitori, lots of fire, zesty salsa verde</i> | 7980 |
| <i>Lobster spaghetti – fresh lobster in garlic chili butter</i> | 19.980 / 100g |
| <i>Pasta & Caviar – decadent beurre blanc</i> | 39.980 |
| <i>Crispy crushed potatoes – add shaved truffle +4980</i> | 6480 |

ASADO CHAR GRILL

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| <i>Katsu milanese – bone-in veal chop in golden panko</i> | 6480 / 100g |
| <i>Sea bass / sea bream – whole fish, Italy</i> | 6580 / 100g |
| <i>Angus New York, bone-in / T-bone, Terra Pannonia</i> | 9780 / 100g |
| <i>Dry-aged Angus Chuck, Terra Pannonia</i> | 14.980 / 100g |
| <i>Wagyu flank 6+ / Rib Eye 9+, Australia</i> | 19.980 / 100g |
| <i>Kagoshima 和牛リブローズ rib eye A5, Japan</i> | 24.980 / 100g |

*Our service charge benefits the entire team.
Tipping your waiter is optional and sexy. Share, enjoy and kiss a lot!*