

DINNER

WED - SUN | 5:30PM - 10PM
3-COURSE FAMILY-STYLE MENU
\$55 PER PERSON | TAX & GRATUITY NOT INCLUDED

STARTERS

HOUSE MILK BREAD
porcini butter

WHITE PEACHES & BURRATA
parmesan mousse, crispy speck,
black garlic-balsamic purée

AHI TUNA TARTARE* +\$7
avocado mousseline, pickled cucumber,
pluot & green peppercorn leche de tigre,
sweet potato chips

MAINS & SIDES

SHRIMP SCAMPI
garlic nage, leek fondue

GRILLED PRIME LONDON SIRLOIN*
j1-marinated

CHARCOAL-GRILLED HEN OF THE WOODS MUSHROOMS
adobo glaze, garlic flowers, crispy shallots

ROASTED JAPANESE SWEET POTATO
miso cream, goma, nori, chile-lime salt

SWEETS

CHOCOLATE & PEANUT BUTTER CRUNCH CAKE
peanut butter mousse

STRAWBERRY SHORTCAKE
pound cake, tamai farms strawberries, vanilla whip

EXECUTIVE CHEF VINSON CHING