

# LATE LUNCH MENU 3PM- 5:30PM

## BITES

CHORIZO + MANCHEGO honey comb 350

SAUTEED PADRON PEPPERS 350

MARINATED WHITE ANCHOVIES 290

## FISH + SHELLFISH

WARM LOBSTER SALAD pomelo + avocado + coconut 850

BARRON POINT OYSTERS champagne granita + red wine mignonette 1100/6pc

GRILLED ABALONE + PLANKTON RICE caper + butter + lemon 50gm/950 100gm/1820 200gm/3550

MIXED CLAMS nam sausage + coriander lime broth 850

WILD WHITE KING SALMON white asparagus + cucumber + garam masala 1100

## VEGETABLES + SALADS

CHILLED SPRING ONION SOUP cucumber + tomato + za'atar 360

ROCKET + PEAR + PARMESAN SALAD black truffle dressing 390

HEIRLOOM CARROT CONFIT warm goat cheese + pine nuts + balsamic vinegar 390

CHARRED WITLOF + BURRATA SALAD preserved lemon + dry aged cecina beef 470

BLACK WINTER TRUFFLE RISOTTO white wine + crème fraiche + parmesan 750

HEIRLOOM TOMATO SALAD bloody mary gazpacho + white anchovy + ham 390

SMOKED HEN OF THE WOOD MUSHROOMS white bean puree + thyme + hazelnut salad 750

## MEAT + POULTRY

SPICY WAGYU TARTARE "LAAB" quail egg 890

DUCK CONFIT 4minute duck egg + tabasco + bacon jam 780

GRILLED IBERICO PORK PLUMA chimichurri + leek + hazelnuts 1250

AUSTRALIAN WAGYU BEEF TENDERLOIN padron peppers + cabernet jus 1650

## SIDES

CHARGRILLED ASPARAGUS hazelnuts + olive oil 210

SAUTÉED MUSHROOMS parma ham 370

GREEN LEAF SALAD lemon vinaigrette 160

POTATO LEEK GRATIN 230

EAT ME RESTAURANT