



OYSTERS

FRESH (mo, r) 3PCS 6PCS served with condiments	80 140
OYSTERS CHORIZO (mo, r, d, g) 3PCS 6PCS	105 190
nappage with chorizo cream sauce, herbal breadcrumbs and parmesan cheese	

CAVIAR

garnish - blini (g, d, e), egg whites, capers, sour cream (d), shallots, chives

BAERI (f, r) 15GM	290
BAERI (f, r) 30GM	520
OSCIETRA (f, r) 50GM	1060

COLD	
SHISHO TUNA (f, d, g, r) crispy battered shiso leaves, tangy tuna tartare	85
AVOCADO & TRUFFLE (d, g, e, r) served with confit tomato & shallots, vitelotte potato chips	90
FINESSE CHEESE BOARD (d, g, tn) selection of cheeses served with condiments	125
ARTISANAL CHARCUTERIE BOARD (d, g, tn) selection of cold cuts served with condiments	150

HOT

TRUFFLE MILLEFEUILLE (m, d) crispy layered potatoes served with truffle mayo	55
BURRATA GRATINATA (g, d) baked burrata on mushrooms, ragout toast	85
LES CREVETTES (g, m) battered prawns dressed with smoked honey mustard sauce and brulé avocados	95
WAGYU TAGLIATTA (g, m) grilled striploin on a bed of arugula, crispy potato chips and chimichurri	205
DESSERT	
FRENCH CANCAN! (g, d) red velvet cake. light vanilla ice cream	60
THE RUBY COLLECTION (d) salted caramel, extra noir grand cru, 72% candied orange	70
ICE CREAM (SCOOP) (d, e, g)	18

(C) Crustacean (P) Peanut (S) Soybean (TN) Tree Nut (SS) Sesame Seed (F) Fish (E) Egg (D) Milk & Dairy (G) Gluten (CE) Celery (M) Mustard (SD) Sulphur Dioxide (MO) Mollusc (L) Lupine (R) Raw (V) Vegan

chocolate, vanilla, salted caramel