

Dinner

- Grouper Livornese**, sautéed fingerling potatoes and broccolini 38
- Grilled tuna loin**, romesco sauce, organic arugula, heirloom tomatoes, avocado, grilled artichokes hearts, citrus dressing* 38
- Coconut crusted mahi-mahi**, steamed jasmine rice, bok choy, ginger roasted tomatoes, Thai green curry sauce* 38
- Pan-seared Atlantic salmon**, beurre blanc 38
Served with squid ink risotto, sautéed broccolini
- Caribbean bouillabaisse**, lobster, grouper, shrimp, mussel, clams, vegetable saffron broth, garlic croutons, chipotle rouille, coconut rice 42
- Seafood risotto**, rock shrimp, diver scallops, lobster, clams, mussels 42
- Steak frites**, moutarde de Dijon
Grilled New-York steak, homemade French fries, Dijon mustard 32
- Wagyu beef burger**, *American style kobe beef from Snake River farms*
“Well done” should not be an option for this great meat, medium rare is more recommended.
- The classic**, brioche bun, spinach, heirloom tomato, 8oz wagyu patty, caramelized onion jam, applewood bacon served with Yukon gold Cajun fries 37
- Ze French**, Brioche bun, caramelized onion jam, heirloom tomato, 8oz wagyu patty, seared foie gras, black truffle slices served with Yukon gold truffle fries 42
- Braised boneless short ribs**, pickled pearl onions, whipped parsnips, asparagus 38
- Grilled certified angus beef tenderloin**, rosemary-roasted garlic butter, roasted fingerling potatoes, sauté wild mushroom, asparagus, baby carrots 40
- Organic chicken breast tagine**
Preserved lemon, olives, tomatoes, coriander, served with couscous 38
*(Dish contains nuts)

Water:

Evian 1 liter 8, Evian ½ liter 4, Nautilus water liter 5
San Pellegrino 10, Perrier 9

We will accommodate any culinary or dietary allergy needs
All prices are subject to 15% service charge