

cold

TORO TARTARE* ½ oz golden kaluga, cassava chip	69	OYSTER AND UNI* yuzu ponzu gelée, trout roe	26
FLUKE KOMBUJIME* shiso salt, finger lime	29	BEEF CARPACCIO* szechuan peppercorn, crispy leek	27
SALMON CARPACCIO* sesame, lime, shio kombu	27	MIZUNA SALAD chanterelle, burgundy truffle	32
YELLOWTAIL* ikura, citrus, sorrel	29	SEAWEED SALAD granny smith, sesame, walnut	21

hot

TRUFFLE EGG foie gras, littleneck clams	28	ROYAL SHUMAI lobster, black kaluga caviar	28
EEL CLUB foie gras, tart cherry	45	XIAO LONG BAO chicken, burgundy truffle	23
DUCK PIE TEE chipotle mayo, cilantro	21	CRISPY WONTON shrimp, sweet chili	22
CRISPY SQUID salt & pepper, chili	28	CRYSTAL DUMPLING morel, spinach	19
CHICKEN WING sweet soy, togarashi	21	LOBSTER SPRING ROLL cabbage, chili	36

steam

grill

HALIBUT mushroom broth, ginger	42	SKATE sambal, banana leaf	32
RAZOR CLAM black pepper sauce	31	KING PRAWN sumac, black pepper	39
DIVER SCALLOP xo sauce	34	LAMB RIB barbeque yogurt glaze	31
HAINANESE CHICKEN ginger, scallion	32	BEEF SATE peanut sauce, pickled onion	38
BOK CHOY toasted garlic	19	DRY-AGED RIBEYE green papaya, chimichurri	110

wok

EMPEROR'S DELIGHT black kaluga caviar, seafood	69	LOBSTER RICE IN LOTUS LEAF ikura	55 / 88
CEREAL SHRIMP nestum, curry leaf	38	FRIED RICE toasted garlic, egg	14
BEEF TENDERLOIN black peppercorn, leek	49	EGG NOODLE mushroom, garlic chive	15
KUNG PAO QUAIL snow pea, cashew	38	PEA SHOOT sambal	18

clay pot

BLACK COD jalapeno miso, ginger, cilantro	43	DUCK five spice, thai basil, cilantro	38
MUSHROOM maitake, garlic	32	TIGER PRAWN curry, cilantro	42