

ADRIFT

by Chef David Myers

DRINKING BITES

Japanese Vegetable Crisps	8
Smoked Paprika Almonds	8
Marinated Olives with thyme	12
Jamón Ibérico de Bellota and grilled bread	18
Burrata Cheese, aged balsamic and grilled bread	19
Norwegian Salmon marinated with sesame and chili ponzu	20
Patatas Bravas, smoked paprika and spicy aioli	18

SOMETHING MORE

Crispy Buckwheat Fried Chicken, honey mustard sauce	22
Steamed Prawn & Ginger Dumplings with hot sauce	18
Iberico Pork Katsu Sandwich, gribiche sauce and hot mustard	32
Alaskan King Crab Melt, jalapeño, bread & butter pickle	36
Wagyu Katsu Sandwich with black truffle aioli	65