



Sunset Menu

First Course

Choice of...

Charcoal Grilled Spanish Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori

Burrata with Confit Kumquats

Crispy San Daniele Prosciutto, Sicilian Pistachios

Orange Blossom Honey, Wild Rocket

Artichoke-Black Truffle Agnolotti

Shaved French Black Truffles, Mascarpone,

Parmigiano Reggiano

Hamachi "Tiradito" +10

Cucumber-Jackfruit Relish, Avocado,

Spicy Sesame Vinaigrette, Kashmiri Chili

~~~

### **Main Course**

*Choice of...*

#### **Smoked Maple Leaf Farms Duck Breast**

*Seared Foie Gras, Fuji Apples, Chanterelles,*

*Toasted Farro, Apple-Ginger Reduction*

#### **Japanese Sea Bream "Laksa"**

*Curried Coconut Broth, Dry Fried Rice Noodles,*

*Vietnamese Coriander, Thai Basil, Calamansi*

#### **Honey Miso Broiled Black Cod**

*Chilled Egg Noodles, Orange-Chili Dressing,*

*Black Sesame Vinaigrette, Coriander*

#### **Grilled USDA Prime New York Sirloin Steak +35**

*Potato-Fontina Gratin, Miso-Mushroom Purée, Chives*

~~~

Dessert

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

\$ 78++ per person

Available on Sunday through Thursday from 6pm to 7pm by reservation only

Promotions and Discounts are not applicable to our Sunset Menu

Prices are subject to prevailing GST and 10% Service Charge