

SEASONAL MENU

This menu was curated by Executive Chef
Shayne Bell + his talented kitchen team

Summer FEATURES

TO START

BURRATA SUMMER SALAD

Sous Chef **Skyeler Scott** | Burrata rolled in fragrant basil pesto and dusted with crushed pistachios, served over roasted beets, shaved fennel, dressed arugula, fresh orange segments. Finished with pea shoots, pomegranate and a vibrant blackberry vinaigrette. 29

SESAME TUNA BITES

Chef de Partie **Younes Maubarik** | Sesame-seared sushi-grade tuna layered over crisp rice paper with lemon and shallot smashed avocado, finished with a rich soy-ginger reduction, green curry aioli dots and crispy garlic. 20

ENTRÉE

STEAK & SUSHI

Executive Chef **Shayne Bell** + Cook **Elgin Agojo** | Hoisin marinated 9oz New York strip garnished with nuoc cham sauce and chili threads. Served alongside a cucumber, carrot, avocado sushi roll topped with Japanese mayo and a seaweed salad dressed in a maple gochujang sauce with cucumber and green onion. Finished with ponzu sauce, wasabi and sesame seeds. 47

SOUTHERN PITMASTER'S PLATTER

Executive Chef **Shayne Bell** | Tender smoked pork ribs glazed with housemade barbecue sauce, crispy buttermilk fried chicken thigh with chef-made Alabama white sauce, twice baked potato and garlic cowboy butter corn on the cob. Finished with a mix of pickled cucumber, red onion and banana pepper, fresh cilantro, lemon and sesame seeds. 37

DESSERT

SWEET BASIL & MINT CHEESECAKE

Chef de Cuisine **Yurii Telyatnikov** | Sweet basil and mint cheesecake with a caramelized strawberry rhubarb centre over a vanilla strawberry sauce and finished with a white chocolate sail, meringue crumble and lime zest. 13