



SILVER MENU

FAMILY STYLE SHARING MENU

Starters

BABY GEM CAESAR

Crunchy focaccia - Parmesan cheese

LIL' BRGS

Angus beef - truffled special sauce - sesame seed bun

JALAPEÑO PICKLED SHRIMPS

Cocktail sauce - lemon

CEVICHE

Chef's daily creation

Mains

GRILLED NEW YORK STRIP

SEA BASS "A LA PLANCHA"

Crushed potatoes - tomatoes - almond vinaigrette

HERBS ROASTED CHICKEN

Asparagus - morel mushrooms jus

PUMPKIN RAVIOLI

Brown butter - sage - grapes - pinenuts

SELECTION OF SIDE DISHES

Desserts

SELECTION OF HOME - MADE DESSERTS AND ARTISANAL ICE CREAM

Vegan options available on request

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

We cannot guarantee the absence of traces of nuts or other allergens. Please ask your server to assist you in making your selection.

Meat and fish brought in fresh by us, for market reason and for the preparation of raw dishes,

undergoes a preventative vacuum and a -20 blast chiller in conformity with regulation.

Please inform your server of any food allergies or dietary restrictions.

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GOLD MENU

FAMILY STYLE SHARING MENU

Starters

BABY GEM CAESAR

Crunchy focaccia - Parmesan cheese

GOAT CHEESE CROQUETTES

Truffle honey - fresh black truffle

STEAK TARTARE & ROASTED BONE MARROW

Toasted sourdough

JALAPEÑO PICKLED SHRIMPS

Cocktail sauce - lemon

YELLOW FIN TUNA TARTARE

Avocado - wonton crisps - soy - honey emulsion

Mains

GRILLED BEEF FILLET

CEDAR PLANK SALMON

Brown sugar rub - seasonal pickled vegetables

LAMB RACK

Roasted peppers - rosemary chickpea fries

PUMPKIN RAVIOLI

Brown butter - sage - grapes - pinenuts

HERBS ROASTED CHICKEN

Asparagus - morel mushrooms jus

SELECTION OF SIDE DISHES

Desserts

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PLATINUM MENU

A SELECTION OF OUR MOST LUXURIOUS DISHES FROM OUR MENU

Starter

CAVIAR BUMPS & CHAMPAGNE

First Course

"FRUIT DE MER" SEAFOOD PLATTER

Oysters - pickled shrimps - lobster - yellow fin tuna
ceviche - mignonette - dijonnaise - cocktail sauce
blinis - wonton - rice crisps

Mains

SPANISH LOBSTER LINGUINE

"Fra Diavolo" spicy tomato sauce - garlic - white wine

BUTCHER BLOCK SELECTION OF PRIME CUTS

Grilled to perfection and served with signature butters
homemade sauces - toppings and side dishes

Desserts

A SWEET SHOW ON YOUR TABLE

Vegetarian & vegan options available on request

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