

WEEKLY SPECIALS

Each main comes with a seasonal soup or mini green salad and a choice of soft drink.
Please ask your server about drink options.

Gnocchi à la Ratatouille

house crafted potato gnocchi, ratatouille sauce,
cheddar cheese crisp, pickled vegetables, balsamic vinaigrette

2,620

Grilled Norway Salmon and Greek Salad

feta cheese, kalamata olives, bell peppers,
cucumbers, preserved lemon, housemade corn bread

3,260

Georgian-Style Chicken Leg

herbed yogurt sauce, inka potato and carrot salad

2,960

USDA Choice Steak Platter

grilled strip loin, chimichurri, creamy guajillo fusilli pasta,
seasonal roasted vegetables

3,450

BEVERAGES

Sparkling NV Guy de Forez Brut Reserve,

Les Riceys, Champagne, France

glass 1,540 · bottle 9,240

Sparkling Chandon Garden Spritz,

Australia

glass 990

White 2022 Raul Perez Ultraia Godello,

Bierzo, Spain

glass 970 · bottle 4,850

Red 2019 Tenute Ugolini Pozzetto

Valpolicella Classico, Veneto, Italy

glass 970 · bottle 4,850

Sparkling Edenvale Sparkling Cuvee,

Australia (alcohol-free)

bottle (200ml) 880

Rosé 2023 Château d'Esclans Whispering Angel

Rosé, Côtes de Provence, France

glass 1,000

Suntory Draft Triple Nama

480

All prices include 10% consumption tax.

Please discuss any food allergies or dietary requirements with your server.

The weekly lunch special is not designed for sharing and should be ordered per person.