



FROM THE KITCHEN

AMBER

SEASONAL OYSTERS (G)

red wine mignonette, lemon

54

JAMON IBERICO HAM BRUSCHETTA

tomato salsa, basil leaf

44

BALIK SALMON, OSCIETRE CAVIAR (N)

crème fraiche, brown bread

69

WESTHOLME WAGYU SKEWERS (G)

black truffle hollandaise

59

ALASKAN KING CRAB LEG (G)

sake ikura, yuzu sabayon

49

(V) Vegetarian (P) Pork (G) Gluten Free (N) Contains Nuts

All prices are in US Dollars (USD). Subject to applicable government taxes and service charge.

AMBER

MALDIVIAN YELLOW TAIL TUNA (G) (N)

avocado, beluga caviar

88

CAVIAR (G)

OSCIETRE CAVIAR, 30GM

198

BELUGA CAVIAR, 30GM

398

ACCOMPANIMENTS

buckwheat blinis, egg white, egg yolk, crème fraiche, chives, onion
a pair of beluga gold vodka shots

(V) Vegetarian (P) Pork (G) Gluten Free (N) Contains Nuts

All prices are in US Dollars (USD). Subject to applicable government taxes and service charge.

