

features

CHILLED SEAFOOD SELECTION

tiger prawns, snow crab legs,
tuna tartare, east coast oysters
mussels, hokkaido sea scallop

MP

CAVIAR SERVICE

served with toast, potato chips
crème fraîche, miso egg yolk
shallot, chives, citrus

oscietra 220 / 30g

siberian 190 / 30g

EAST COAST OYSTERS

citrus, tabasco, horseradish
28 / 6pc

TIGER PRAWN

horseradish, cocktail sauce
36 / 3pc

HOKKAIDO SEA SCALLOP

tangerine, shiso, pickled shishito
24

CREEKSTONE BEEF CARPACCIO

manchego, chive aioli, sourdough crumble
28

SALMON CRUDO

charred poblano, barley miso, lemon
26

CHILLED LOBSTER

fermented jalapeño, lime, avocado, nori
24 / 2pc

TUNA TARTARE

miso, sesame, watermelon radish
34

FOIE GRAS PARFAIT

rhubarb, pistachio, lemon balm
26

CAESAR SALAD

white anchovy, lardon parmesan
24

BEET SALAD

blood orange, pecan
yuzu-ginger vinaigrette
24

ALOBAR WEDGE SALAD

bacon, roquefort blue cheese
26

happy hour from 2:30 p.m. to 5:30 p.m. / from 9 p.m. until late

TAGLIOLINI

mussel, clam, garlic-chili oil
44

GRILLED SEA BREAM

piquillo pepper, eggplant, smoked paprika
48

CONFIT DUCK PAPPARDELLE

black kale, pecorino-romano
46

PROVIMI VEAL SCHNITZEL

mustard jus, caramelized shallot
48

RICOTTA MEZZELUNE

snap pea, mint, lemon zest
42

DOVER SOLE

parsley, lemon, butter
MP

..... **prime chops**

all steaks served with cremini mushrooms
horseradish cream / chimichurri / peppercorn jus
5

10oz FILET MIGNON

black angus, ontario
85

10oz CREEKSTONE STRIPLOIN

sauce au poivre
85

WAGYU CÔTE DE BOEUF

oakleigh ranch, australia
MP

24oz BONE-IN RIBEYE

usda prime, nebraska
125

add lobster tail 35

PAIN AU LAIT

12 / 4pc

FRENCH FRIES

lemon aioli
12

TWICE BAKED POTATO

bacon, aged cheddar
24

BROCCOLINI

garlic, pickled chili
18

WHITE ASPARAGUS

beurre blanc, tarragon, chive
32

desserts

CHEESECAKE

sour cherry compote
20

TIRAMISU TART

coffee ice cream
20

MILLE-FEUILLE

raspberry chantilly
20

BANANA CREAM PIE

rum, caramel
20