



## TO SHARE

**EAST BEACH BLONDE OYSTERS** • GF • NF • DF 32  
Ginger-Sake Mignonette, Blood Orange

**SHRIMP COCKTAIL** • GF • NF • DF 30  
Gulf Shrimp, Cocktail Sauce

**SEAFOOD PLATTER** • GF • NF • DF 145  
Oysters, Gulf Shrimp, Jumbo Lump Crabmeat, Poached Lobster, Served with Ginger-Sake Mignonette, Cocktail Sauce and Sauce Louis  
Supplement 28gr Caviar \$68

**RONNYBROOK YOGURT DIP** • NF • VG 26  
Preserved Lemon, Badger Flame Beets, Harissa, Dill, Naan Bread

**TRUFFLE POMME FRITE** • GF • NF • VG 36  
Black Truffle, Parmesan, Truffle-Dijon Aioli

**CHEESE PLATE** • VG 36  
Pave de Paris, Mimolette, Comté Seeded Nordic Crisp, Toasted Sourdough

**STEAMED DUMPLINGS** • NF • DF 38  
Iberico Pork, Green Cabbage, Chili-Soy Dressing

**SYLVAIN DELPIQUE**  
Executive Chef

**RON PAPROCKI**  
Executive Pastry Chef

## STARTERS & SALADS

**CHARRED BELL PEPPER "ROMESCO"** • GF • VG 24  
Ricotta, Smoked Paprika, Marcona Almonds, Mint, Pickled Mustard

**GRASS-FED BEEF TARTAR** • NF • DF 32  
Gochujang, Capers, Soy-Cured Egg Yolk, Nori Rice Crackers

**HAMACHI CRUDO** • GF • NF • DF 29  
Peppadew, Cucumber, Serrano Chili, Bergamot Dressing

**CAULIFLOWER SOUP** • GF • NF • V 22  
Sweet and Sour Pepper, Vadouvan, Fried Leeks

**CAESAR SALAD** • NF 31  
Romaine, Aged Parmesan, Anchovies, Preserved Lemon Chimichurri  
Add Chicken \$12 • Salmon \$18 • Shrimp \$24

**ICEBERG SALAD** • GF • NF 33  
Bayley Hazen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard-Boiled Eggs, Crispy Shallots

## CAVIAR

**OSCIETRE PRESTIGE CAVIAR** 175 (50gr)  
312 (125gr)  
Blinis, Red Onion, Hard-Boiled Egg, Chives, Lemon Crème Fraîche

**BUTTERMILK RANCH DIP** • GF • NF 78  
28GR Oscietre Prestige Caviar, Potato Chips

## ENTRÉES

**WONTON NOODLE SOUP** • NF • DF 46  
Braised Beef, Chicken and Shrimp Dumplings, Bok Choy, Pickled Mustard Greens

**PAPPARDELLE** • NF 43  
Lamb Ragu, Stracciatella, Confit Tomato, Herb Gremolata

**SHORT RIB** • GF 46  
Parsnip Puree, Red Verjus, Braised Daikon, Maitake Mushroom, Hazelnuts

**SINGAPORE CHILI LOBSTER** • NF • DF 64  
Spicy Chili-Crab Sauce, Heirloom Radish, Crispy Bun

**BRANZINO** • GF • NF 44  
Swiss Chard, Olive-Peppadew Relish, Champagne Butter

**ROASTED CHICKEN** • GF • NF 44  
Whipped Potato, Celery Root, Lavender-Truffle Jus

**PRIME BURGER** • NF 42  
House-Made Bun, Cheddar Cheese, Pickle Relish, Seasoned French Fries

**CHICKEN KATSU SANDWICH** • NF 38  
Candied Bacon, Cabbage Slaw, Spicy Mayo, Seasoned French Fries

**VEGAN TOFU MASALA** • NF • GF • V 38  
Spiced Tofu, Eggplant Puree, Pomegranate, Tomato-Coconut Curry, Saffron Basmati Rice

## DESSERTS

**BABA AU RHUM** • NF • VG 22  
Mango Tartare, Yuzu Curd, Whipped Vanilla Bean Ganache

**NY CHEESECAKE** • GF • NF • VG 26  
Ben's Cream Cheese, Confit Lemon, Morello Cherry-Balsamic Sauce

**CARROT CAKE** • NF • VG 24  
Heirloom Carrots, Royal Cinnamon, Ben's Cream Cheese

**PALET D'OR** • NF • VG 26  
Mexican Dark Chocolate Mousse, Fleur de Sel, Chocolate Dacquoise

**APPLE TARTE TATIN** • NF • VG 34  
Pink Lady Apples, Puff Pastry, Vanilla Ice Cream  
Serves Two

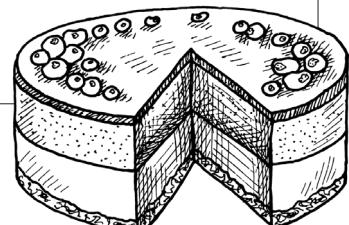
**ICE CREAM & SORBET** • GF • NF • VG 12  
Vanilla Bean, Chocolate Seasonal Sorbet

## GIVE THE GIFT OF SWEET DELIGHT

Handcrafted in-house by our pastry team, each 8-inch round cake is elegantly presented in a gold-ribboned box—perfect for gifting or indulging at home.

**NY CHEESECAKE** 95  
Creamy and delectable, garnished with confit lemon.

**CARROT CAKE** 85  
A cinnamon dream topped with cream cheese frosting.



GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.

