



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

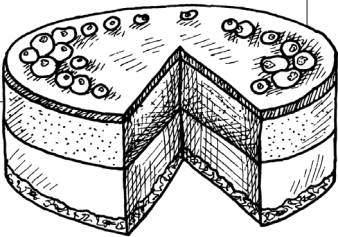
ICE CREAM & SORBET • GF • NF • VG 12  
Vanilla Bean, Chocolate  
Seasonal Sorbet

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.