

SNACKS

OYSTERS

DRESSED WITH
HIBISCUS MIGNONETTE
14 / 28 / 56

CRUDITÉS

FRESH VEGETABLES
WITH SPRING PEA HUMMUS
16

FRIED MAITAKES

WITH ROSEMARY
& TRUFFLE MAYONNAISE
17

LAMINATED BUTTER ROLL

WITH SALTED BUTTER
5

CHIPS

ROSEMARY & LEMON
9

STARTERS

TUNA

TARTARE WITH STRAWBERRIES
& KUMQUAT KOSHO
26

CARPACCIO

THINLY-SLICED BEEF WITH PARMESAN
& WILD GARLIC CHIMICHURRI
25

BURRATA

WITH SUNFLOWER PESTO
& COURGETTE
19

CUCUMBER & RADISH

SALAD WITH ALMONDS, TZATZIKI
& GOLDEN RAISINS
17

TAGLIATELLE

LOBSTER, LEMONGRASS
& BLACK PEPPER
38 / 48

MAINS

NOMAD CHICKEN BURGER

GRUYERE, SHALLOT
& BLACK TRUFFLE
22

ASPARAGUS

GARLIC & PARMESAN-GLAZED
WITH QUINOA & LEMON
27

SEA BASS

SEARED WITH KOMBU DASHI, ARTICHOKE
& VICHYSOISE
36

DUCK

BREAST, ROASTED WITH DAIKON
& RHUBARB FIVE SPICE GLAZE
46

LAMB

CHOPS, GRILLED WITH PECORINO, PEAS
& PISTACHIO
52

WEEKDAY SET LUNCH

two-course menu
39

BURRATA

WITH SUNFLOWER PESTO
& COURGETTE

or

TUNA

TARTARE WITH STRAWBERRIES
& KUMQUAT KOSHO

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ASPARAGUS

GARLIC & PARMESAN-GLAZED
WITH QUINOA & LEMON

or

NOMAD CHICKEN BURGER

GRUYERE, SHALLOT
& BLACK TRUFFLE

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS & INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO THE FINAL BILL.