

# Food Menu

## APPETIZERS

|                                                 |     |
|-------------------------------------------------|-----|
| <b>PADRON PEPPERS</b><br>Spiced Kombu Salt (V)  | 80  |
| <b>FRIED SQUID</b><br>Smoked Aji Emulsion (G-S) | 70  |
| <b>ROCK SHRIMP TEMPURA</b><br>Wasabi Salt (S-G) | 130 |

## COLD STARTERS & SALADS

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| <b>SALMON TIRADITO</b><br>Ginger Chilli Dressing                        | 95  |
| <b>BLUE FIN TUNA TARTARE</b><br>Kizami Wasabi, Shiso Tempura Caviar (G) | 125 |
| <b>WAGYU BEEF TATAKI</b><br>Truffle Ponzu                               | 170 |
| <b>BABYLON SALAD</b><br>Sesame Dressing, Tenkatsu, Tobiko (G)           | 120 |
| <b>BURRATA</b><br>Marinated Tomato, Croutons, Basil (D-V-G)             | 105 |

## SUSHI

|                                                                               |     |
|-------------------------------------------------------------------------------|-----|
| <b>MUSHROOM MAKI</b><br>Enoki Tempura, Confit Eringi & Pickled Portobello     | 95  |
| <b>CRISPY CALIFORNIA MAKI</b><br>Julienne Cucumber, Pico De Gallo & Yuzu Mayo | 95  |
| <b>SPICY TUNA MAKI</b><br>Yuzu Tobiko, Pickled Jalapeño, Oscietra Caviar      | 105 |
| <b>EBI TEMPURA MAKI</b><br>Crispy Prawns, Avocado, Spicy Mayo                 | 95  |

## ANTIPASTO

|                                                                                          |     |
|------------------------------------------------------------------------------------------|-----|
| <b>CRISPY OCTOPUS</b><br>Yuzu Kosho Glaze (G-S)                                          | 215 |
| <b>BURRATINA &amp; SEMI-DRIED TOMATO PIZZA</b><br>Onion Fondant, Provençal Herbs (G-V-D) | 130 |
| <b>TRUFFLE &amp; MUSHROOM PIZZA</b><br>Fontina, Smoked Scamorza & Parmesan (G-V-D)       | 190 |

## MAINS

|                                                                                |         |
|--------------------------------------------------------------------------------|---------|
| <b>RIGATONI SORRENTINA</b><br>Tomato, Burrata, Basil (G-D-V)                   | 180     |
| <b>LOBSTER LINGUINI</b><br>Lobster Bisque, Cape Butter (D-S)                   | 735/370 |
| <b>ROASTED BABY CHICKEN</b><br>Yogurt, Oriental Rub (D)                        | 185     |
| <b>GRILLED TIGER PRAWNS</b><br>Yuzu Kosho, Umeboshi (D-S)                      | 245     |
| <b>GRILLED SEA BASS</b><br>Watercress & Fennel, Olive Gremolata                | 250     |
| <b>WAGYU BEEF TENDERLOIN</b><br>Marsala Cream, Padron Peppers (A-D)            | 420     |
| <b>WAGYU BEEF TOMAHAWK MB9 1.5KG</b><br>Shiso Chimichurri, Marsala Cream (A-D) | 1,200   |

## SIDES

|                                                   |                                             |                                                               |
|---------------------------------------------------|---------------------------------------------|---------------------------------------------------------------|
| <b>MEDITERRANEAN FRIES</b><br>Sel De Provence (V) | <b>POTATO MASH</b><br>Lemon & Olive Oil (V) | <b>BROCCOLINI</b><br>Miso Tahini Dressing,<br>Macadamia (G-V) |
| 50                                                | 45                                          | 60                                                            |