

APPETIZERS

HOMEMADE VEGETABLE DUMPLINGS

VEGAN DUMPLINGS, VEGETABLE JUS, KABOCHA PUREE, ASPARAGUS
52

ROASTED ARTICHOKE TORTELLINI

ROASTED PURPLE ARTICHOKE, BUFFALO RICOTTA, SOY EMULSION
53

MIX VEGETABLE SALAD

BABY SPINACH, KOHLRABI, DAIKON, CASHEW MIRIN EMULSION
60

ROCK SHRIMPS

TEMPURA BATTER, SRIRACHA YUZU MAYONNAISE
62

JUMBO ASPARAGUS

JUMBO GREEN ASPARAGUS, WILD MUSHROOM CONFIT, GOAT CHEESE CURD
64

MEDITERRANEAN BABY OCTOPUS

TUSCANI BABY OCTOPUS, CHERRY TOMATO, TAGGIASCHE OLIVES
65

WAGYU GYOZA

WAGYU STRIPLOIN, SAUTEED KIMCHEE, SPICY PONZU
72

TUNA TARTARE

YELLOWFIN TUNA, AVOCADO, TRUFFLE JUS
72

BURRATA

ORGANIC TOMATOES, 10 YEARS AGED BALSAMIC, SESAME GRISSINI
80

SALMON CARPACCIO

YUZU CORIANDER EMULSION, HOMEMADE GOAT CHEESE BREAD
90

SCALLOPS AND BEETROOT SALAD

HOKKAIDO SCALLOPS, BEETROOT, KUROGOMA SPONGE, MUSTARD DRESSING
93

ELEVEN SPICES DUCK

PAN SEARED FRENCH DUCK BREAST, SAUTEED ENOKI, MANDARINE REDUCTION
99

LOBSTER CANNELLONI

HOMEMADE SHELL, BUFFALO RICOTTA, WHITE TRUFFLE CREAM
99

PIZZA

MARGHERITA

MOZZARELLA, TOMATO, BASIL

50

BUFFALO

BUFFALO MOZZARELLA, CHERRY TOMATOES, BASIL PESTO

70

TROPICAL PIZZA

TOMATO, MOZZARELLA, CHICKEN FAJITA, WILD MUSHROOM, PINEAPPLE

70

SEAFOOD

SHRIMP, SCALLOP, CUTTLEFISH, BLUE CRAB, JALAPENO

83

ATELIER M GOURMET PIZZA

ORGANIC TOMATOES, DUCK HAM, SMOKED MOZZARELLA

84

TRUFFLE

BLACK TRUFFLE, FONTINA, PETITE HERB SALAD

99

FOUR SEASONS

TRUFFLE, ARTICHOKE, DUCK HAM, BUFFALO MOZZARELLA, MIX MUSHROOMS, SMOKED SCAMORZA

99

MAIN COURSE

ROASTED EGGPLANT

SMOKED BUFFALO MOZZARELLA, BASIL PESTO, TOMATO FONDUE
80

SHREDDED BEEF BOLOGNESE

BRAISED BRISKET, SPAGHETTONI, PARMESAN
89

PORCINI RISOTTO

PORCINI MUSHROOM, PARMESAN, BEURRE DE NORMANDIE
94

JAPANESE SCALLOP RISOTTO

FRESH MILLED HOKKAIDO RICE, PETIT POIS, WILD ASPARAGUS, SHITAKE, BLUE CHEESE
129

PAELLA DE CONEJO

SLOW COOKED CRISPY RABBIT, VALENCIA STYLE PAELLA, CHORIZO
140

DUCK CONFIT

DUCK LEG CONFIT, BOURBON MUSTARD, GREEN BEAN
142

SOY- HONEY GLAZED SALMON

CELERIAC AND SESAME PUREE, CAULIFLOWER SALAD, YUZU FROTH
145

SEAFOOD GARGANELLI

GARGANELLI PASTA, CHERRY TOMATO, MUSSELS, SCALLOPS, BISQUE
149

ROASTED LAMB SHANK

SALTED BUSH LAMB, CRISPY SAFFRON RISOTTO, LAMB JUS
155

ROASTED BABY CHICKEN

MISO GLAZED BREAST ROULARD AND LEGS, BRAISED SPINACH, ROASTED CAPSICUM
160

MAIN COURSE

LOBSTER LINGUINI

CANADIAN LOBSTER (400G), BASIL LOBSTER BROTH, PICHOLINE OLIVES
170

CHARCOAL LAMB LOIN

CANADIAN LAMB LOIN, PISTACHIO CRUMBLE, GREEN HERB RISOTTO
170

BLACK COD SAIKYO YAKI

MISO MARINATED BLACK COD, SAUTEED ERINGII MUSHROOM, YUZU MISO SAUCE
199

CHILEAN SEA BASS

CHILEAN SEA BASS, GARDEN SALAD, CITRUS GREMOLATA
199

BLACK ANGUS "TAGLIATA"

FULL-BLOOD BLACK ANGUS STRIPLOIN. AGED BALSAMIC, WILD ARUGULA,
PARMESAN, TARRAGON EMULSION
175

BLACK ONYX RIBEYE

GLAZED ROASTED KABOCHA, MASHED POTATOES, BLACK TRUFFLE SAUCE
210

WAGYU SIRLOIN

HIGH-GRADE WAGYU SIRLOIN, GRILLED VEGETABLE,
SPICY VERDE, GREEN TEA SALT FLAKE
330

SIDES

DRESSED LEAVES

30

TRUFFLE FRIED RICE

30

BABY SPINACH

35

GREEN BEANS

35

CREAMY POTATO PUREE

35

SOY HONEY GLAZED SWEET POTATO

35

TRIPLE COOKED FRIES, ROSEMARY SALT

35

GARLIC BROCCOLINI

40

DESSERT

TRIO DE SORBET FAIT MAISON

37

NOUQ CAMEL GELATO
PISTACHIO, LOTUS, VANILA

40

MATCHA MILK CAKE
GREEN TEA SPONGE, CHANTILLY, MATCHA CAVIAR

48

BLACK SESAME MOUSSE
STRAWBERRY SORBET, WHITE CHOCOLATE CRUMBLE, CHARCOAL JELLY

55

DECADENT VHALRONA CHOCOLATE CAKE
SICILIAN ORANGE MARMELADE

60

RHUBARB SEMIFREDDO
FEUILLETINE, ALMOND FRIAND, YUZU COULIS

60

MIXED BERRY PAVLOVA
MIXED BERRY, PASSION FRUIT, CRISP CRUST MERINGUE

62

HOT CHOCOLATE FONDANT
VANILLA ICE CREAM, CARAMEL FEUILLETINE

62