

APPETIZERS

ROASTED ARTICHOKE TORTELLINI

ROASTED PURPLE ARTICHOKE, BUFFALO RICOTTA, SOY EMULSION
53

HOMEMADE VEGETABLE DUMPLINGS

VEGAN DUMPLINGS, VEGETABLE JUS, KABOCHA PUREE, ASPARAGUS
52

MIX VEGETABLE SALAD

BABY SPINACH, KOHLRABI, DAIKON, CASHEW MIRIN EMULSION
60

ROCK SHRIMPS

TEMPURA BATTER, SRIRACHA YUZU MAYONNAISE
62

MEDITERRANEAN BABY OCTOPUS

TUSCANI BABY OCTOPUS, CHERRY TOMATO, TAGGIASCHE OLIVES
65

TUNA TARTARE

YELLOWFIN TUNA, AVOCADO, TRUFFLE JUS
72

WAGYU GYOZA

WAGYU STRIPLOIN, SAUTEED KIMCHI, SPICY PONZU
72

BURRATA

ORGANIC TOMATOES, 10 YEARS AGED BALSAMIC, SESAME GRISSINI
80

SALMON CARPACCIO

YUZU CORIANDER EMULSION, HOMEMADE GOAT CHEESE BREAD
90

HOKKAIDO SCALLOPS SALAD

HOKKAIDO SCALLOPS, KUROGOMA SPONGE, BERGAMOT COULIS, BELUGA CAVIAR
99

A5 WHITE ASPARAGUS

ORGANIC POACHED TRUFFLE EGG, SNOW WHITE MUSHROOM, GOLD OSETRA CAVIAR
99

PIZZA

MARGHERITA

MOZZARELLA, TOMATO, BASIL

50

BUFFALO

BUFFALO MOZZARELLA, CHERRY TOMATOES, BASIL PESTO

70

SEAFOOD

SHRIMP, SCALLOP, CUTTLEFISH, BLUE CRAB, JALAPENO

83

ATELIER M GOURMET PIZZA

ORGANIC TOMATOES, DUCK HAM, SMOKED MOZZARELLA

84

TROPICAL PIZZA

TOMATO, MOZZARELLA, CHICKEN FAJITA, WILD MUSHROOM, PINEAPPLE

70

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

PAELLA DE CONEJO

SLOW COOKED CRISPY RABBIT, VALENCIA STYLE PAELLA, CHORIZO
140

SOY- HONEY GLAZED SALMON

CELERIAC AND SESAME PUREE, CAULIFLOWER SALAD, YUZU FROTH
145

DUCK CONFIT

DUCK LEG CONFIT, BOURBON MUSTARD, GREEN BEAN
142

ROASTED BABY CHICKEN

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

ROASTED LAMB SHANK

SALTED BUSH LAMB, CRISPY SAFFRON RISOTTO, LAMB JUS
155

LOBSTER LINGUINI

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

BLACK COD SAIKYO YAKI

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

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