



Shared Dining

KICK OFF

Irish Mor Oyster (by the piece)	13
Charcuterie: Coppa Stagionata, Pastrami, Spinata, Paté, Bread	39
Dutch Shrimp, Smoked Salmon, Potato Salad, Cognac	33
Burrata, Cherry Tomato, Basil	34
Prawns, Frutti di Mare, Mango & Avocado Tartare	31
Scallops, Sepia, Black Garlic, Polenta, Katjang Pedis	38
Homemade Paté, Pistachio, Cranberry	23
Steak Tartare, Cured Egg Yolk	28
Smoked Rib-Eye Cuts, Foie Gras, Red Beet	34
Watermelon Salad, Feta, Red Onion, Mint	26
Sweetbread, Salad, Tamarind, Apple	28

BUNS (2 per serve)

Pita Soy Vegan Coco Curry, Sweet & Sour Pumpkin, Aioli	22
Hot Dogs, Baby Pulpo, Avocado, Buffalo Hot Sauce	29
Pulled Pork Sliders, Pickled Red Onions, BBQ	24
Pan ku Patu, Smoked Bell Pepper, Green Papaya	44

BKLYN'S FINEST

Beluga Lentils, Roasted Veggies, Coconut, Fried Goatcheese	36
Super Prawns, Mixed Veggies	52
Mi-Cuit Salmon, Furikake, Baby Spinach, Cherry Tomato, Parmezan	48
Caribbean Sea Bass, Spinach Tarte, Beurre Blanc	44
Tenderloin, Burned Leeks, Potato, Mushroom	52
Rib-Eye, Veggies, Bearnaise	49

SIDES

Rösti Tartiflette, Reblochon	15
Sweet Potato Jerk Fries	14
Steakhouse Fries, Kewpie Mayo	14
Funchi Fries, Parmezan, Beurre Noisette	15
Sauteed Broccoli	15

TO FINISH

Fried Bananabread, Cocos, Pistachio Ice Cream	19
Lemon Meringue Pie, Strawberries	19
Apple Tarte Tatin, Forest Fruit, Vanilla Ice Cream	19
Caramelised Piña, White Chocolate, Cocos, Orange Sorbet	19
Cheeseboard	35