



Duck & Waffle



CHAMPAGNE
TAITTINGER
REIMS FRANCE

APERITIF

**DUCK NUGGET WITH OSCIÈTRE CAVIAR
PAIRED WITH TAITTINGER BRUT CHAMPAGNE
(FOR TWO)**
299

DUCK NUGGET WITH CAVIAR
100



FRESHLY BAKED BREADS

HOUSE BREAD (v)	27
SPICED BUTTER & SEA SALT (v)	27
ROSEMARY & GARLIC (v)	27

SNACKS

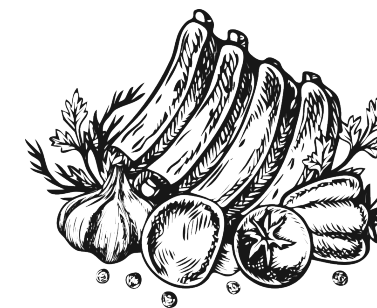
BEEF BACON WRAPPED DATES - 2 PCS (g) merguez, Manchego, mustard	33
PARMESAN CROQUETAS - 2 PCS (v) black truffle mayonnaise	30
LOS CABOS TACOS - 2 PCS sea bream, avocado, coriander, lime, salsa taquera	56

SMALL PLATES

GRILLED VEGETABLE SALAD (g, v) preserved lemon, yoghurt, coriander, cumin	50
CAESAR SALAD romaine lettuce, Parmesan, Aleppo chili pepper, brioche croutons Add hot smoked salmon	50 25
HARISSA ROASTED CAULIFLOWER (g, v) cauliflower purée, dukkah	60
SPICY OX CHEEK DOUGHNUT apricot jam and paprika sugar	70
PUY LENTILS AND SWEET ONION RAGOÛT (v) spinach, miso yoghurt, toasted buckwheat	70
FOIE GRAS CRÈME BRÛLÉE marmalade & brioche	92
GRILLED TIGER PRAWNS - 3 PCS (g) chili butter & coriander	100
LOBSTER ROLL spicy Marie Rose sauce, brioche	140
CHARCOAL GRILLED OCTOPUS chimichurri, baby potatoes	120
SLOW COOKED BBQ LAMB RIBS jalapeño & mint dressing	140

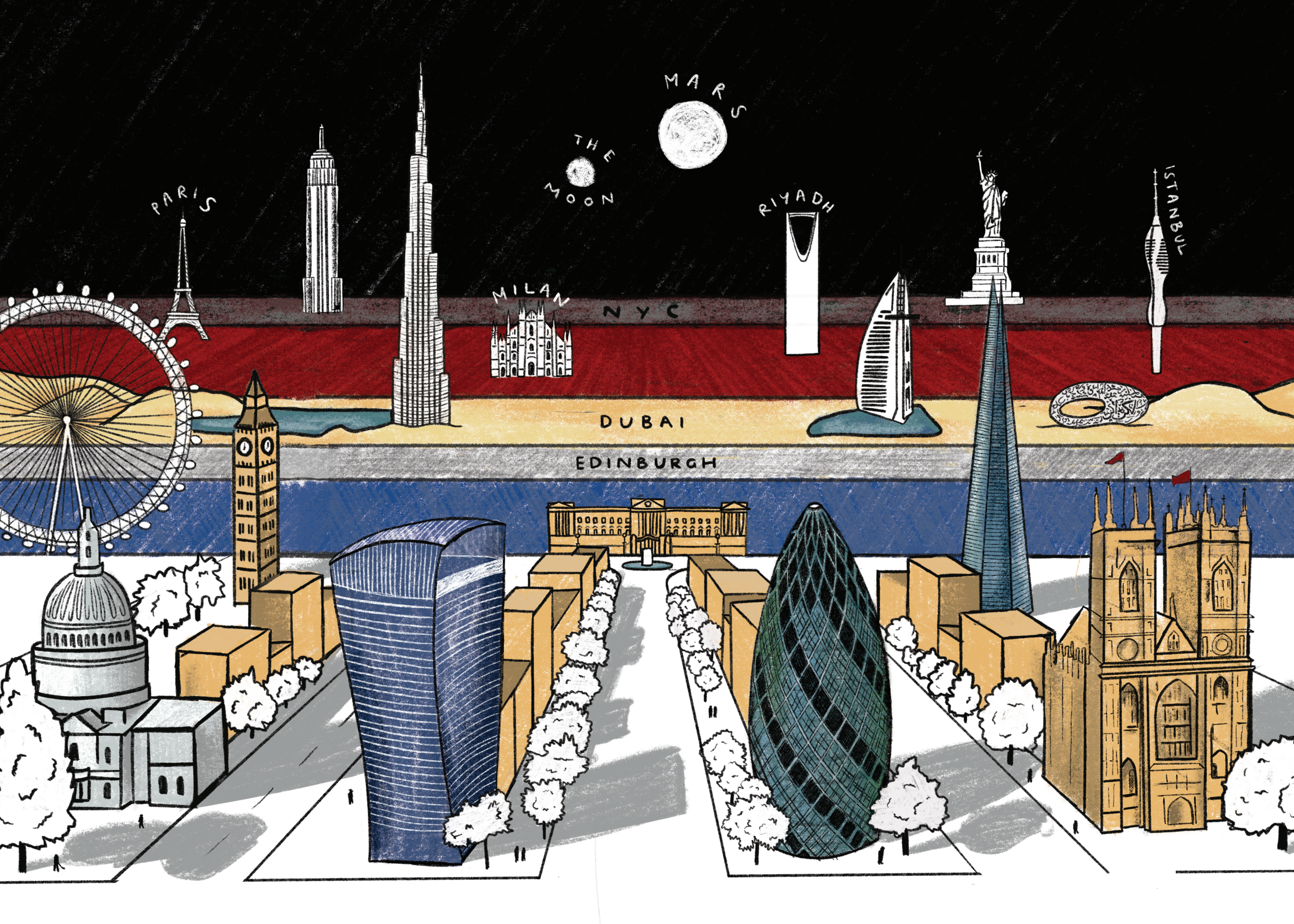
TO SHARE

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	160
"WANNA BE" DUCK & WAFFLE (v) crispy hen of the woods tempura, fried duck egg, mustard maple syrup	101
CHARCOAL GRILLED ANGUS BEEF FILLET 260g roasted balsamic tomatoes, rocket and parmesan salad	290
WHOLE ROASTED POUSSIN wild mushrooms, truffle potatoes, aromatic herbs, chicken butter sauce	250
WHOLE GRILLED SEA BASS 600g (g) caper and parsley gremolata, local clams, butter sauce	230
SLOW ROASTED TOMATO RIGATONI (v) basil & olive oil	100



SIDES

KOFFMAN'S FRIES (g, v)	40
KOFFMAN'S TRUFFLE & PARMESAN FRIES (g, v)	50
BROCCOLINI (v) romesco	40
MAC 'N' CHEESE (v) four cheese Mornay	60
DRESSED HOUSE SALAD (g, v)	35



PARIS

MARS

THE
MOON

Riyadh

ISTANBUL

MILAN

NYC

DUBAI

EDINBURGH