



ESTABLISHED 2018



Wine Spectator
Award 2024

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Chef de Cuisine

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Editor's Pick
Best Seafood

Jewels of Land & Sea

8 Course Tasting Menu is available for parties of 6 or less

HALF DOZEN OYSTERS* apple mustard | green tea mignonette | fresh horseradish 29

CAVIAR traditional accoutrement | Siberian 1oz 89 | Oscietra 1oz 250

MAINE LOBSTER chilled maine lobster | mango mustard | marie rose sauce 74

SAILS TASTING MENU -Per Table Only-

235 PER PERSON | 390 WITH WINE PAIRING

LOCAL FARM EGG

truffle and potato espuma
Telmont Champagne, Brut, FR



CRAB

avocado, pepper jam, mango purée
Marquis de Goulaine Rose d'Anjou La Roseaie, Loire, France



CRUDO*

melon, pickled radish, whole grain mustard citrus vinaigrette
Weingut Ulrich Langguth "Gourmet" Riesling 2020



LOBSTER RAVIOLI

maine lobster, shellfish reduction
Domaine Karydas, Naoussa, Xinomavro, Greece '12



TUNA ROSSINI

smoked onion, truffle jus, seared foie gras
Tenuta Ducali Bolgheri Rosso, Tuscany 1.5L '13

OR

WAGYU TENDERLOIN ROSSINI

roasted onion, maitake mushrooms, seared foie gras
Louis Bernard Chateaufeuf du Pape 2018



BLOOD ORANGE SORBET

campari



GRAND MARNIER SOUFFLÉ

grand marnier crème anglaise, house made vanilla ice cream
Domaine de Durban, Muscat de Beaumes 2016

OR

STICKY TOFFEE PUDDING

hot toffee sauce, candied pecans, house made vanilla bean ice cream
Rare Wine Historic Series 'New York Bual', Madeira, Portugal 'MV

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IF YOU SUFFER FROM THE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

SAILS A LA CARTE MENU

CAVIAR traditional accoutrement | Siberian loz 150 | Oscietra loz 300
HALF DOZEN OYSTERS* apple mustard | green tea mignonette | fresh horseradish 29

----- COLD STARTERS -----

CRAB & AVOCADO peekytoe crab, crème fraiche, pepper jam, mango purée 36
ARTICHOKE SALAD organic baby greens, fennel, banyuls roast shallot vinaigrette 22
ORGANIC BEET SALAD french feta cheese, cucumber, apple, endive, moscato vinaigrette 17
FOIE GRAS TORCHON cocoa nib, berry compote, yuzu 39
CRUDO* melon, pickled radish, whole grain mustard vinaigrette 24
TUNA TARTARE* fennel marmalade, white soy vinaigrette, avocado mousse, sesame tuille 24
BEEF TARTARE* little joe grass fed prime tenderloin, foie gras ballotine, smoked eel, apple purée, brioche 39

----- HOT STARTERS -----

PEA & ASPARAGUS SOUP faroe island salmon, garlic potato espuma 21
LITTLE NECK CLAMS maitake mushrooms, sweet summer corn, sweet peppers 24
WOOD-GRILLED OCTOPUS hazelnut romesco, piquillo pepper & caper vinaigrette 36
SEARED FOIE GRAS brioche, berry compote, yuzu, pistachio 39
SHARK BAY SCALLOPS sage beurre blanc, squash purée 24
WILD AUSTRALIAN PRAWNS chili garlic sauce, herb butter 24
CRISPY PORK BELLY miso-glaze, caramelized orange, fennel 18

----- PASTA -----

LINGUINI clams, nori, calabrian chili sea broth 35
TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio 28
LOBSTER RAVIOLI maine lobster, shellfish reduction 59
TRUFFLE RISOTTO piave vecchio, mascarpone, shaved black truffle 59

----- MAIN -----

DOVER SOLE whole dover sole, piccata sauce MP
LOCAL SNAPPER roasted vegetables, provencal vinaigrette 55
MEDITERRANEAN SEA BREAM wood-grilled asparagus, piccata sauce 69
MORETON BAY BUGS two australian slipper lobster, herb aioli, broccolini 88
ORGANIC CHICKEN BREAST broccolini, house made chicken-fennel sausage, pistachio cream, red pepper puree 42
TUNA ROSSINI pepper-crust yellowfin tuna, seared foie gras, smoked onion puree, truffle jus 69
WAGYU TENDERLOIN tajima wagyu, potato fondant, natural jus 105
14oz WAGYU RIBEYE tajima wagyu, potato fondant, natural jus 115
WAGYU BONE-IN RIBEYE tajima wagyu, natural jus 98 per lbs

----- SEAFOOD MARKET -----

NEW ZEALAND LANGOUSTINE 29 | MORETON BAY BUG 42

FRESH CATCH OF THE DAY (MP)

Daily offering fresh from our local fisherman and the shores of the Mediterranean Sea.
Prepared on our Wood-Burning Grill or A la Plancha with choice of Beurre Blanc, Piccata Sauce or Provençal Vinaigrette

HOT SEAFOOD TOWER maine lobster | moreton bay bug | wild australian prawns | shark bay scallops 229

----- ACCOMPANIMENTS -----

WILD MUSHROOMS 29 organic maitake, king trumpet, white beach	POTATO PURÉE 15 yucon gold potatoes, french echire butter
POTATO GRATIN 14 yucon gold potatoes, turnip, sweet onion	TRUFFLE POTATO PURÉE 29 yucon gold potatoes, french echire butter, black truffle
GRILLED ASPARAGUS 15 wood-grilled asparagus, asparagus purée, cured egg yolk	ROASTED VEGETABLES 14 selection of summer vegetables, sea bean, olive, provincial

MONTENEGRO mountain honey, walnuts, goat milk yoghurt 14

TIRAMISU mascarpone, almond macaroon, espresso martini cream 19

APPLE TARTE TATIN house made vanilla ice cream 21

STICKY TOFFEE PUDDING medjool dates, hot toffee sauce, candied pecans, house made vanilla bean ice cream 21

GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla bean ice cream 29

VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla bean ice cream 29

SORBET SELECTION three scoops of house made sorbet, fresh berries 18

CRÈME BRULÉE madagascar vanilla bean 24

*22 % SERVICE CHARGE ADDED TO EACH CHECK