



SIGNATURE DISHES

“Mark’s favorites, choose from our à la carte dishes and enjoy them in various courses, mix and match as you like. With us, anything is possible and everything is allowed!”

CAVIAR & SHRIMP	45
Asetra 10 grams, wild shrimp tartare, shrimp jus	
TUNA & CRAB	18
Avocado, tomato sorbet, wasabi, sesame	
GRAVED LAX	16
Marinated salmon, mustard, dill, yogurt	
OX SAUSAGE	16
Piccalilli, cornichons, quinoa	
TEMPURA SMOKED EEL	17
Potato cream, hollandaise sauce, shallots, lemon	
SCALLOP	21
Chicory, Pata Negra, Pecorino	
CANNELLONI	16
Oxtail, sautéed mushrooms, lovage	
SEA BASS “CANTONESE STYLE”	25
Red pepper, ginger, spring onion, lime, coriander	
FREE-RANGE CHICKEN	25
Poulet Noir, Label Rouge, celeriac, Madeira jus	

SIDES

THICK FRIES	6
Mayonnaise	
ROMAINE LETTUCE	6
French dressing	
SHII-TAKE	12
Fried, garlic, green herbs	

SIGNATURE DISHES TO SHARE

Served with thick fries and romaine lettuce

DOVER SOLE	80
À la meunière, served on the bone, 500 grams	
DRY AGED RIBEYE	45
Black Angus 100%, grain-fed 160 days, Australian, per 250 grams	

DESSERTS

CHEESE	16
Selection of cheeses, beetroot, balsamic syrup, brioche	
PECAN & PUMPKIN	14
Mascarpone, orange, caramel	
DAME BLANCHE	17
Madagascar vanilla, cream, dark chocolate	
COFFEE / TEA SERVICE	14
Coffee or tea of your choice including a selection of petit fours	



5-COURSE SIGNATURE MENU

TUNA & CRAB

Avocado, tomato sorbet, wasabi, sesame

OX SAUSAGE

Piccalilli, cornichons, quinoa

TEMPURA SMOKED EEL

Potato cream, hollandaise sauce, shallots, lemon

FREE-RANGE CHICKEN

Poulet Noir, Label Rouge, celeriac, Madeira jus

PECAN & PUMPKIN

Mascarpone, orange, caramel

75

The 5-course signature menu is only available per table

LUNCH MENU

3-course lunch menu, served within the hour if desired

50

Do you have any allergies? Let us know!

