

BRUNCH MENU

PRIX - FIX MENU - \$65

Including bottomless mimosa, bellini or prosecco

APPETIZERS

choice of

CAESAR SALAD
parmesan crumbles • croutons
PINK SHRIMP ACEVICHADO
aji limon • leche de tigre aioli • crispy capers

BEET NAPOLEON
goat cheese • mâche salad • dijon mustard
OH-GRANOLA
yogurt • fresh fruits • honey

MAINS

choice of

SHRIMP LINGUINI
lobster bisque • tarragon • crème fraîche
SMOKED SALMON EGG BENEDICT
yuzu hollandaise sauce • country bread toast
FREE RANGE LEMON CHICKEN BREAST
asparagus • konbanwa lime • lemongrass

BRANZINO À LA PROVENÇALE
tomato marmalade • olives • herbs salad
GRILLED SKIRT STEAK
fried yucca • watercress • chimichurri
BAGEL & LOX
smoked salmon • capers • cream cheese

DESSERTS

choice of

CARAMEL POACHED PEAR
chocolate ice-cream

BLUEBERRY WHITE CHOCOLATE TART
lychee sorbet

TIRAMISU
mascarpone • coffee sponge

APPETIZERS

à la carte

JAPANESE HAMACHI ESPUMA • 26
yuzu kosho espuma • micro cilantro
BIG EYE TUNA POKE RICE [sashimi grade] • 26
sesame chili • hijiki • red onions • japanese rice
aji amarillo aioli • red onions • arugula
SEARED TUNA SALAD [sashimi grade] • 26
field greens • avocado • passion fruit dressing

CEVICHE MIX[sashimi grade] • 18
fluke • octopus • red onions • crispy sweet potatoes
COCONUT LOBSTER 38
onion marmalade • spinach • wasabi touch
ITALIAN BURRATA 30
celery root rémoulade • port réduction

OYSTERS

3 pieces

KUMAMOTO •
KUSSHI •
MAPLE POINT •

18 SPECIAL WINES BY THE GLASS 7
15 BOTTOMLESS BLOODY MARY 23
12 BOTTOMLESS MOËT & CHANDON BRUT 70

BEVERAGE SPECIALS

MAINS

à la carte

KING CRAB EGG BENEDICT 32
toasted sourdough • alaskan king crab • yuzu hollandaise
JOUÉ DE BOEUF 39
braised beef stew • pommes purée
FREE RANGE LEMON CHICKEN BREAST 31
asparagus • konbanwa lime • lemongrass

CHILEAN SEABASS 45
sake soy marinated • crispy leek
TUNA NIÇOISE SALAD • 29
seared big eye tuna • veggies • eggs
olives • basil • mix greens

BINCHOTAN CHARCOAL GRILL

BONE - IN RIB EYE 32 oz (to share) 100
CHAIRMAN'S RESERVE TENDERLOIN 8 oz 51
ANGUS NY STRIP 14 oz 50
KOREAN MARINATED SHORT RIBS 39
SCOTTISH SALMON 8 oz 34
EXTRA SAUCE: Béarnaise • Foyot • Green peppercorn 2

SIDES

Ratatouille 12
French fries 8
Jasmine rice 7
Wild market mushrooms 11
Green beans 11
Sesame bok choy 8
Vegetables cassolette 9
Mixed green salad 12
Candied sweet potatoes 12

Signature

MASHED POTATOES

classic 10
olive oil 12
cilantro 14
basil 12
truffle 18

JUVIA TRIO 38
truffle • basil • olive oil

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness.
*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

18% service charge will be included for all parties. Pral frè sèvis 18% dwe enkli pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.