

TWIGGY

by La Cantine

# COLD STARTERS

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Tzatziki (V) – 40

Spicy avocado dips and crackers (V) – 55

Tomato gazpacho, vegetable brunoise (GF) (V) – 56

Otoro tartare, Oscietra caviar, homemade ponzu sauce – 230

Crudit  platter, dips (V) – 68

Tuna ni oise salad (GF) – 89

Caesar salad, roasted chicken, beef bacon, soft-boiled egg – 92

Oysters (GF) (\$) per piece

Gillardeau no2 – 47 or Gillardeau no5 – 35

Poke bowl with avocado, mango, edamame,  
cherry tomato, yuzu dressing

Tuna – 94 or Salmon – 94 or Tuna Otoro – 186 or Wagyu beef – 310

Quinoa salad, avocado, slow cooked egg, kale, cashew nut (N)(V)(GF) – 88

Watermelon, feta & mint salad (V)(GF) – 79

Yellowfin tuna, crispy taco (N) – 132

Mixed greens, avocado, asparagus, aged balsamic (V) – 71

Beetroot and orange salad, walnuts, goat cheese (GF) (V) (N) – 88

Buffalo mozzarella and tomato, extra virgin olive oil, basil (GF) (V) – 71

Wagyu beef carpaccio, shaved parmesan, rocket leaves (GF) – 88

Seafood platter (oysters, shrimps, lobster) – 290

# HOT DISHES

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Fried calamari, scallions, spicy mayonnaise (S) – 98

Crispy chicken bites, parsley aioli – 82

Wagyu beef burger, crispy beef bacon, black truffle sauce – 142

Twiggy pressed sandwich – 85

Lobster roll (S) – 114

Homemade pomme frites (GF) (V) – 55

with fresh black truffle – 132

Tomato spaghetti, Sicilian olives, basil (V) – 89

Grilled salmon, mixed leaves salad, hollandaise sauce (GF) – 144

Burrata pizza with fresh black truffle (V) – 175

Smoked salmon & caviar flat bread – 195

# CAVIAR

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*Served with blinis, crème fraîche & selection of condiments*

Caviar Oscietra 30g – 585

Caviar Oscietra 100g – 1900

# SUSHI BAR

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## SUSHI (2 PIECES)

Tuna – 60

Salmon – 50

Scallops – 70

Salmon belly – 70

Yellowtail – 75

Tuna Otoro – 95

*Chef's selection 6 pieces – 150*

*Chef's selection 8 pieces – 210*

*Chef's premium selection 8 pieces – 290*

## SASHIMI (3 PIECES)

Salmon – 70

Scallops – 80

Yellowtail – 90

Yellowfin tuna – 90

Tuna Otoro – 125

*Chef's selection of 3 varieties – 180*

*Chef's premium selection of 3 varieties – 285*

## **FUSION ROLL**

Crab tempura roll (S) – 109

Spicy tuna roll – 87

Salmon cucumber roll – 87

Tempura shrimp roll – 87

Eggplant, avocado, mango roll (V) – 47 Otoro tuna roll – 120

Salmon, avocado and caviar – 170

Blow torched hamachi, shrimp, avocado – 139

# DESSERTS

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La Poire Belle-Hélène (N) (GF) – 62

*Pear, chocolate sauce, vanilla ice cream, almond flakes*

Orange mousse, yogurt ice cream, berries (N) (GF) – 58

Mixed berries coupe – 58

*Mixed berries, raspberry sorbet, caramelized pistachio*

All Chocolate (N) – 58

*Chocolate ice cream, brownie, sauce, whipped cream, caramel sauce*

Seasonal fruit platter – 74

Acai bowl (N) (GF) – 62

The watermelon bowl – 115

*Riviera reverie – that's Twiggy by La Cantine, a place for those who want to chill, drink and dine in an atmosphere of elegant character.*

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