

TWIGGY

# POUR COMMENCER

## APPETIZERS

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Marinated Sicilian olives, feta cheese (GF)(V) – 46

Tzatziki (V) – 42

Roasted eggplant dip (V) – 48

### **SEAFOOD PLATTER** – 1340

Oysters, shrimps, king crab leg

Whole lobster

Selection of tartares

### **CAVIAR**

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

Caviar Oscietra 30g – 585

Caviar Beluga 50g – 2350

## SALADS

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

Quinoa Salad, Avocado, Slow Cooked Egg, Kale, Cashew Nut (N)(V)(GF) – 88

Tuna niçoise salad (GF) – 97

with tuna Otoro – 180

## COLD STARTERS

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King crab avocado (GF)(S) – 275

Shrimps olive oil & lemon (GF)(S) – 98

Otoro tartare, Oscietra caviar, homemade ponzu sauce – 245

Sea bass carpaccio, black truffle, pink peppercorn (GF) – 126

Wagyu beef carpaccio, artichokes, parmesan crackers (GF) – 113

Oysters (GF) (S) per piece

Gillardeau n°2 – 47

Burrata, cherry tomato, pomegranate, croutons (V)

300GR – 138 or 500GR – 228

Whole king crab leg, spicy mayonnaise, aioli and lime wedge (GF)(S) – (1 leg) 570

Octopus carpaccio, smoked leek, pimentón de la vera (GF) – 115

## HOT STARTERS

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Sautéed clams with garlic and coriander (GF)(S)(A) – 142

Honey glazed wagyu short ribs, pomelos, spring onion, coriander – 252

Sautéed gambas, eggplant, burrata, basil (GF)(S) – 114

Fried calamari, scallions, spicy mayonnaise (S) – 112

Burrata pizza with fresh black truffle (V) – 182

# SUSHI BAR

## SUSHI (2 PIECES)

Salmon – 50

Tuna – 60

Scallops – 70

Salmon belly – 70

Tuna Otoro – 95

Blow torched wagyu with caviar – 160

*Chef's selection, 6 pieces – 150*

*Chef's selection, 8 pieces – 210*

*Chef's premium selection, 8 pieces – 290*

## SASHIMI (3 PIECES)

Yellowfin tuna – 90

Salmon – 70

Scallops – 80

Tuna Otoro – 125

*Chef's selection of 3 varieties – 180*

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

## FUSION ROLL

Crab tempura roll (S) – 112

Spicy tuna roll – 87

Tempura shrimp roll – 89

Yuzu radish, shisho & grilled asparagus (V) – 47

Otoro tuna roll – 120

Salmon, avocado and caviar – 170

# POUR SUIVRE

## PASTAS

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Rigatoni, kale, warm burrata, chimichurri, cashew nuts (N) (V) – 119 \*

Lobster ravioli, Sicilian lemon (S) – 135

Fresh tagliatelle, stracciatella cheese, caviar Oscietra – 225

Linguine alle Vongole (A)(S) – 154 \*

Linguine, tiger prawns, garlic, olive oil (S) – 178

*\* Gluten-free alternative available*

## MAIN COURSES

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Beef tartare, hollandaise sauce, crispy potato nest (S)(GF) – 193

Veal Milanese, rocket and cherry tomato salad – 288

Saffron risotto, seared scallops, datterino tomato, aged balsamic (S) – 155

## SUPPLEMENTS

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Caviar Oscietra 5g – 110

Black truffle 3g – 80

# FROM THE GRILL

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## FISH & SEAFOOD

Whole sea bass – 64 per 100g  
Whole lobster – 83 per 100g  
Jumbo prawn 160g – 147  
Salmon fillet 150g – 128  
Seabass fillet 150g – 149  
Octopus 150g – 148

## MEAT

Corn-fed baby chicken – 158  
Herbs marinated Australian lamb chops – 219  
Wagyu striploin (MB9) 350g – 565  
Black angus rib-eye (MB3+) 350g – 349  
John Stone tenderloin 250g – 361  
Australian lamb rack – 620

Premium shellfish pappardelle TO SHARE (S)  
– price available on request \*  
*Customize your pasta with a choice of shellfish*

## SAUCE

*Choose sauces from the below selection*

Béarnaise, Hollandaise, peppercorn, beef jus, lemon butter sauce,  
tomato & coriander salsa, salsa verde, chili jam

# SIDE DISHES

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White rice, coriander, lemon (V)(GF) – 34	Grilled asparagus, hollandaise sauce (GF)(V) – 58
Sautéed mixed green vegetables (V)(GF) – 52	Homemade pomme frites (GF)(V) – 55 with fresh black winter truffle – 132
Pomme purée (GF)(V) – 40	
Roasted portobello mushroom, thyme butter (GF)(V) – 42	

# POUR TERMINER

Pineapple carpaccio with passion fruit and coconut sorbet (GF) – 82

Chocolate fondant, vanilla ice cream (N) – 65

Seasonal fruit platter (GF) – 89

Profiteroles (N) – 78

Crème brûlée, infused Sicilian orange (GF) – 57

Apple tart, cinnamon ice cream – 105

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