

TWIGGY

COLD STARTERS

Tzatziki (V) – 44

Spicy avocado dips and crackers (V) – 55

Otoro tartare, Oscietra caviar, homemade ponzu sauce – 245

Tuna niçoise salad (GF) – 95

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

Oysters (GF) (\$) per piece

Gillardeau no2 – 47

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

Seafood platter (oysters, shrimps, lobster) – 290

Feta and olive salad (GF)(V) – 71

Burrata, datterino tomato, grapes, provencal croûtons (V) – 74

HOT DISHES

Fried calamari, scallions, spicy mayonnaise (S) – 104

Crispy chicken bites, parsley aioli – 82

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

Twiggy pressed sandwich – 85

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) – 179

CAVIAR

Served with blinis, crème fraîche & selection of condiments

Caviar Oscietra 30g – 585

Caviar Beluga 50g – 2350

SUSHI BAR

SUSHI (2 PIECES)

Salmon – 50

Bluefin 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)

Bluefin 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

Yuzo radish, shisho & grilles asparagus – 47

Spicy tuna roll – 87

Salmon, cucumber roll – 87

Tempura shrimp roll – 89

King crab, black truffle roll (S) – 117

Otoro tuna roll – 120

Salmon, avocado and caviar – 170

DESSERTS

La Poire Belle-Hélène (N)(GF) – 62

Pear, chocolate sauce, vanilla ice cream, almond flakes

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 rêverie – that's Twiggy, a place for those who want to chill,
drink and dine in an atmosphere of elegant character*

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