



# APPETIZERS & DESSERTS MENU

*Ingredients subject to change based on seasonality. All menu items are customizable to suit various food allergies and dietary restrictions.*



# APPETIZERS

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land.

**CHICKEN & WAFFLES**

southern fried chicken, buttermilk waffles,  
spiced maple syrup

**K.F.C**

korean fried chicken, gochujang honey  
sauce (DF)

**BISON CARPACCIO ROLL**

arugula, parmesan, caper mustard sauce (GF)

**SMOKED DUCK PUFFS**

triple cream brie & fig jam

**BEEF TOSTADA BITES**

pulled beef, pico de gallo, lime crema, queso  
fresco

**BEEF COCKTAIL PATTIES**

mango habanero sauce

**LAMB LOLLIPOPS**

pomegranate molasses, salsa verde (GF, DF)

**BRAISED BEEF RAVIOLI**

brown butter & madeira wine jus

**JALAPENO POPPERS**

bacon, jalapeno, cheddar, cream cheese (GF)

**KARAAGE**

japanese fried chicken, sriracha aioli  
(GF, DF)

**GYOZA**

chicken potstickers, sesame soy sauce (DF)

**CHICKEN SATAY SKEWERS**

peanut sauce (GF, DF)

**BEEF SLIDERS**

braised beef, horseradish sauce, caramelized  
onions, brioche buns

**BEEF TARTARE CROSTINI**

shaved parmesan cheese, truffle oil

**SHORT RIB BAO**

pickled carrots, hoisin sauce, cilantro (DF)

**LAMB SKEWERS**

salsa verde, pomegranate molasses (GF, DF)

**MINI PULLED PORK SLIDERS**

cheddar cheese sweet corn bread

**KATSU BITES**

pork tenderloin cutlet, japanese curry, aioli  
(DF)



(V) vegan | (VG) vegetarian | (GF) gluten-free | (DF) dairy-free | (N) contains nuts

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## sea.

### GRILLED CALAMARI

heirloom tomatoes, capers, fresh basil  
(GF, DF)

### SHRIMP CEVICHE CUPS

pineapple, citrus, crispy taro chips (GF, DF)

### CRAB SALAD ROLL

rice paper, creamy ponzu sauce (GF)

### CRAB CAKES

lemon garlic aioli (DF)

### MISO COD BITES

black cod, dashi, wild mushrooms (GF, DF)

### PULPO

spanish octopus, smoked paprika, saffron  
aioli (GF, DF)

### SALMON POTATO BLINIS

house speciality salmon gravlax, dill cream  
(caviar add-on available)

### FRIED STUFFED WONTONS

shrimp, bamboo, sweet & spicy sauce (DF)

### THAI LARB CUPS

thai shrimp larb, lemongrass, chilies, lime leaf,  
golden flower cup (DF)

### HAMACHI CRUDO

serrano chili, yuzu, sesame soy sauce (GF, DF)

### TUNA TATAKI

sesame crusted tuna, crispy nori, sudachi soy  
and crispy shallots (DF)

### TUNA POKE

seaweed salad, edamame, sesame soy sauce  
(GF, DF)

### MINI LOBSTER ROLLS

wasabi mayo, tobiko, garlic chives

### BAKED OYSTERS ROCKEFELLER

garlic butter sauce, crispy bits

### SEARED SCALLOPS

beurre blanc, pea pesto (GF)

### SHRIMP COCKTAIL

classic cocktail sauce (GF, DF)



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## garden.

### GARDEN QUICHE

caramelized leeks, feta, roasted tomato (VG)

### ARANCINI

wild mushrooms, fontina, truffle oil,  
marinara sauce (VG)

### CUCUMBER ROLL

cucumber, dill cream cheese (VG, GF)

### EGGPLANT ROLL

red pepper remoulade, olive tapenade,  
parsley oil (V, GF, DF)

### STUFFED SHROOMS

cream cheese, parmesan, asiago, panko crust  
(VG)

### SPANAKOPITA

spinach, cheese (VG)

### PINEAPPLE POKE

yuzu sesame soy sauce, crispy taro chips  
(V, GF, DF)

### ROASTED TOMATO CROSTINI

feta cheese, fresh basil, extra virgin oil (VG)

### WILD SHROOM CROSTINI

ricotta, truffle oil (VG)

### TANDOORI PANEER SKEWERS

masala sauce (VG, GF)

### SAMOSAS

spicy potato filling, tamarind chutney (VG, DF)

### NEGI TOFU BITES

silken tofu, long green onion, black vinegar,  
soy, sesame, crispy shallots (V, GF, DF)

### HALLOUMI BITES

roasted tomato compote, fresh basil, extra  
virgin olive oil (VG, GF)

### PANI PURI

falafel crumble, avocado crema, garlic sauce,  
pomegranate (V, DF)

### SZECHUAN POTATO BITES

chili oil, cilantro, crispy garlic (V, GF, DF)

### HUMMUS CUPS

zucchini, roasted red pepper (V, GF, DF)

### FRESH SPRING ROLLS

assorted vegetables, rice paper rolls, sweet &  
spicy sauce (V, GF, DF)



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# DESSERTS

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## sweets.

### FRESH BERRY & FIG TART

vegan yogurt tart (VG, DF)

### LEMON MERINGUE TARTS

lemon curd, swiss meringue (VG)

### PUMPKIN MASCARPONE TARTS

pumpkin spice blend, creamy mascarpone (VG)

### BRÛLÉED CREAM PUFFS

vanilla pastry cream or nutella filling (VG)

### CRÈME BRULÉE

vanilla bean, vietnamese coffee, thai tea or matcha (VG, GF)

### CHOCOLATE ESPRESSO MOUSSE

cookie crumble, cognac brittle (VG)

### APPLE CINNAMON CUPS

oat, butter crumble (VG)

### PANNA COTTA

oat milk, mango coulis, fresh berries (V, GF, DF)

### PB MOUSSE

vegan peanut butter mousse, gluten-free cookie crumble, cocoa powder (V, GF, DF)

### MAMA'S BUTTER TARTS

classic, raisin or pecan (VG)

### BOMBOLONIS

nutella or vanilla pastry cream filled (VG)

### CHOCO TARTLETS

chocolate ganache (VG)

### MANGO STICKY RICE CUPS

coconut cream (V, GF, DF)

### JAPANESE CHEESE TARTS

vanilla, matcha or espresso (VG)

### MINI PAVLOVA

vanilla bean cream, fresh berries (VG, GF)

### COCO CREAM CUPS

coconut cream cake, toasted coconut, coconut curd (VG)

### MILK & COOKIE SHOTS

chocolate chunk cookie, milk (VG)

### GLAZED MADELEINES

citrus glazed french madeleines (VG)



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