

ARKESTRA

STARTERS

POTATO BREAD & BUTTER

lacto fermented potato bread, whipped brown butter, scallion oil

SNOW PEAS & LOR CHEESE

snow peas, kaymak lor cheese, sorrel cream, caramelized walnut, mint

ARTICHOKE & AJO BLANCO

confit artichoke, artichoke chips, ajo blanco, apricot gastrique, thai basil

SEA BREAM CRUDO

dry-aged sea bream, mandarin vinaigrette, avocado, kumquat

TUNA SASHIMI

sushi rice ice cream, puffed rice, garlic & onion chips, ginger ponzu vinaigrette

PÂTÉ EN CROÛTE

duck, lamb, chicken, foie gras, lamb sweetbread, pickled red plum, apple ginger chutney

STEAK TARTARE

beef tartare, parmesan, egg yolk, dijon mustard, chives, potato crunch

TULUM SOUFFLÉ & SPRING VEGETABLES

asparagus, peas, radish, carrot, white wine mornay sauce

CRISPY ALMOND SHRIMP

mango curry & thai sauce, passion fruit, cilantro

SEASONAL MUSHROOMS

porcini cream, 62° egg, chicken jus, carob crouton, thyme

ARKESTRA KATSU SANDO

panko fried beef, homemade shokupan, tonkatsu sauce



MAINS

TOMATO FIOR

goat cheese stuffed rolled pasta, tomato sauce, pine nuts, basil

DUCK PANSOTTI

pulled duck leg stuffed pansotti pasta, shiitake consommé, spring onion

DRY AGED GROUPEL

grilled grouper, clams, ispir haricot beans, kale pesto, roasted red pepper, green olives

STONE BASS & YUZU

tare glazed stone bass, cabbage, yuzu beurre blanc, sea beans

CHICKEN & PEAS

free-range chicken breast, peas & haricot verts, shitake purée, miso chicken jus

STEAK AU POIVRE

steak, potato terrine, black pepper beef sauce

ASADO BEEF SHORT RIBS

slow-cooked beef short ribs, potato mousseline, bordelaise sauce, purple kale leaves

LAMB & BLACK GARLIC

grilled lamb saddle, confit lamb shoulder, lamb tenderloin, black garlic cream, soubise, spring onion



