

# The Table

• DINNER •

*In order to provide the best experience for you, our guest, each dish will be served as soon as it is prepared.  
We invite you to share a selection of small and large plates from our Globally Inspired menu.*

## Snacks

**GOUGÈRE**, Gruyère Cheese Puffs / **FRIES**, Cajun Mayo, Tomato Jam • 395

**EDAMAME**, Truffle / **TRUFFLE FRIES**, Cajun Mayo, Tomato Jam • 475

## Small Plates

**TRUFFLE MUSHROOM SOUP**, Parmesan Cream, Pickled Mushrooms • 550

**FRENCH ONION SOUP**, Gruyère Crouton • 495

**KOHLRABI & BLACK TRUFFLE RISOTTO**, Without Rice • 975

**SWEET & SOUR FRIED BRUSSELS SPROUTS**, Balsamic Agrodolce, Sauce Gribiche, Roasted Onion & Walnuts • 650

**PINK GRAPEFRUIT & AVOCADO SALAD**, Shaved Fennel, Red Onion, Kerala Vanilla • 750

**HUMMUS**, Grilled Whole Wheat Flatbread, Raw Vegetables, Harissa & Ras El Hanout • 625

**BURRATA**, Marinated Peppers, Hazelnuts, Kalamata Olives, Grilled Levain • 685

**ROASTED BROCCOLI TACOS**, Refried Beans, Whipped Feta, Crispy Shallots, Tortillas Made to Order • 600

**THE SOBO SALAD**, Grains & Greens, Chickpeas, Avocado, Feta, Pumpkin Seeds, Mustard Vinaigrette • 650

**KALE SALAD**, Iranian Dates, Toasted Pistachios, Lemon-Parmesan Dressing, Garlic Croutons • 650

**SHAVED SNOW PEAS**, Lemon, Mint, Parmesan • 650

**TRUFFLE SOFT SCRAMBLED EGGS ON TOAST**, Toasted Sourdough, Chives • 825

**ROASTED BEET SALAD**, Apples, Arugula, Walnuts & Blue Cheese • 600

**AVOCADO TOAST**, House-Made Ricotta, Crushed Chili, Sweet Pepper, Toasted Sourdough • 850

**MISO-GLAZED EGGPLANT**, Spring Onion, Sesame Yogurt, Sesame Crumble • 550

**ZUCCHINI "SPAGHETTI"**, Almonds & Parmesan • 625

**SWISS CHARD RAVIOLI**, Shimeji & Shiitake Mushroom, Lemon • 725

**CHILI CHEESE TOASTIES**, Fontal, Cheddar & Emmental, Tomato-Chili Condiment, House-Made Brioche • 550

**SPICY CHICKEN TORTILLA SOUP**, Avocado, Cilantro, Radish • 375 •• 525

**SPICY SALMON TARTARE**, Pinenuts, Jalapeño, Asian Pear, Crispy Lotus Root • 750

**CRAB & WATERMELON SALAD**, Sweet Peppers, Palm Heart, Cilantro Aioli • 975

**VIETNAMESE PORK RIB**, Fish Sauce Caramel, Roasted Peanuts, Chili & Pickled Vegetables • 700

**PAN ROASTED CRAB CAKE**, Smoky Chipotle Mayo, Light Greens • 1275

**SPICED LAMB "MINI-BURGERS"**, Brioche Buns, Tzatziki, House-Made Pickles • 675

**KOREAN BBQ BEEF TACOS**, Kimchi, Scallion, Mung Sprout, Horseradish Sauce • 700

**YELLOWFIN TUNA TATAKI**, New Zealand Hass Avocado, Tomato Gelée, Sesame Vinaigrette • 975

**GRILLED SHRIMP or FISH TACOS**, Chili-Lime Mayo, Marinated Cabbage, Cilantro & Onion • 725

**PORK BELLY BUNS**, BBQ Pork Belly, Hoisin Glazed, Pickled Cucumber • 750

**SHRIMP DUMPLINGS**, Spicy Ginger Broth, Scallion Oil • 725

**BONELESS CHICKEN "WINGS"**, Ginger-Glaze • 650

**CAST IRON MEATBALLS**, Beef & Pork, Rich Tomato Gravy, Pomme Frites • 675

## Large Plates

**ENGLISH PEA TRIANGOLI**, Preserved Lemon & Mint • 800

**TAGLIERINI PASTA**, Black Truffle • 1200

**SWEET POTATO AGNOLOTTI**, Crème Fraîche, Walnuts Marinated in Balsamic Vinegar, Sage • 800

**RED WINE RISOTTO**, Shimeji Mushroom • 775

**SPAGHETTI**, Oven-dried Tomatoes, Sicilian Green Olives, Parmigiano-Reggiano • 800

**THE TABLE VEG BURGER**, Choice of Brioche Bun or Whole Wheat Sesame Bun, Caramelized Onions, Fries • 800

*Emmental, Sharp Cheddar, Sauteed Mushrooms, Fried Egg • 150 ea*

**"MAC N' CHEESE"**, Version 3.0, Sharp Cheddar, Conchiglie Pasta • 725

**AGNOLOTTI DAL PLIN**, A Rustic Filling of Chicken, Pork, Onions & Red Wine • 850

**ROCK CRAB RISOTTO**, Rich Crab Broth & Chives • 1050

**NORWEGIAN SALMON**, Puy Lentils, Confit Pork Belly, Basil Aioli, Parsley & Fennel • 1250

**SEAFOOD TAGLIATELLE IN RED CURRY**, Fish, Shrimps, Clams, Thai Red Curry Broth • 825

**SEA BASS ROASTED IN JAPANESE AROMATICS**, Spring Onion Fondue, Table Farm Spinach • 950

**PROVENÇAL LAMB RAGOÛT**, Pappardelle Pasta • 850

**THE TABLE BURGER**, Choice of Brioche Bun or Whole Wheat Sesame Bun, Caramelized Onions, Fries • 950

*Emmental, Sharp Cheddar, Sauteed Mushrooms, Bacon, Fried Egg • 150 ea*

**CHICKEN UNDER A BRICK**, Ragout Of Mushrooms & Peas, Herb-Buttermilk Sauce • 850

## Sides • 425

**ASPARAGUS**, Almonds / **BABY CARROTS**, Orange & Cumin / **SAUTÉED MUSHROOMS**, Garlic & Thyme

**SNOW PEAS**, Mint / **BRAISED CHARD**, Shallots / **TABLE FARM SPINACH**, Pine Nuts

TAXES & SERVICE CHARGES AS APPLICABLE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR AVERSIONS

THE ABOVE MENU IS SUBJECT TO CHANGE. PLEASE CALL THE RESTAURANT FOR SPECIFIC ENQUIRIES