

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