

The Table

◆ LUNCH ◆

There's not enough bubbly in the world to celebrate that we're #78 on the extended list for Asia's 50 best restaurants 2023.
Cheers!

Snacks • 585

GOUGÈRE, Gruyère Cheese Puffs / **PECORINO & LEEK CROQUETTES**, Romesco, Olive, Jalapeño / **EDAMAME**, Truffle / **TRUFFLE FRIES**, Cajun Mayo, Tomato Jam

Cuppa Soup

VICHYSIOSE SOUP, Buttered Leeks, Smoked Potato, Crème Fraîche, Cucumber, Chives • 650

FRENCH ONION SOUP, Emmental, Crouton • 600

SEAFOOD BISQUE, Twice picked Green Peas, Fish Paté • 650

Light & Crisp (add Chicken • 350 | Grilled Shrimp • 575)

PINK GRAPEFRUIT & AVOCADO SALAD, Hass Avocado, Shaved Fennel, Jerusalem Artichoke, Red Onion, Kerala Vanilla • 950

SNOW PEA AND KOHLRABI SALAD, Farm Kohlrabi, Lemon Honey Vinaigrette, Green Apple, Pecorino Romano, Mint • 900

THE SOBO SALAD, Hass Avocado, Grains & Greens, Chickpeas, Feta, Pumpkin Seeds, Mustard Vinaigrette • 950

BEETROOT TARTARE, Roasted Walnut Vinaigrette, Citrus Segments, Goat Cheese Mousse, Kale, Buckwheat • 950

KALE SALAD, Iranian Dates, Toasted Pistachios, Lemon Parmesan Dressing, Garlic Croutons • 950

SESAME-GINGER CHICKEN SALAD, Chinese Cabbage & Romaine Lettuce, Crispy Wonton Strips • 950

DUCK SALAD, French Duck, Hoisin Glaze, Herbs, Red Cabbage, Thai Chili, Pomegranate • 1175

CRAB ROYALE 2.0, Coriander Aioli, Alphonso, Pomelo, New Zealand Hass Avocado, Tempura Pearls • 1250

For The Table

BURRATA, Smoked Bell Pepper Pesto, Cherry Tomatoes & Charred Corn, Herb Emulsion, Spiced Walnuts, Focaccia • 950

ROASTED ALMOND TORTELLINI, Hand Made Tortellini, Glazed In a Black Truffle Fondue • 850

SWEET & SOUR FRIED BRUSSELS SPROUTS, Balsamic Agrodolce, Sauce Gribiche, Roasted Onion & Walnuts • 850

ZUCCHINI "SPAGHETTI", Almonds & Parmesan • 850

YELLOWFIN TUNA TATAKI, New Zealand Hass Avocado, Tomato Gelée, Radish, Sesame Vinaigrette • 1200

SPICY NORWEGIAN SALMON TARTARE, Pine Nuts, Crispy Lotus Root, Jicama, Jalapeño • 975

BONELESS CHICKEN WINGS, Ginger Glaze • 825

CRISPY TEMPURA SOFT SHELL CRAB, Indian Citrus Ponzu, Watermelon, Muskmelon, Cucumber, Sesame, Herb Salad • 1275

PAN ROASTED CRAB CAKE, Smoky Chipotle Mayo, Light Greens • 1300

CHICKEN THIGH AL MATTONE, Romesco Sauce, Grelot Onion, Picada • 900

SPICED LAMB MINI BURGERS, New Zealand Lamb, Brioche Buns, Tzatziki, Onion Rings, House-Made Pickles • 950

PORK BELLY BUNS, Belgian BBQ Pork, Hoisin Glaze, Pickled Cucumber • 1050

SHRIMP DUMPLINGS, Spicy Ginger Broth, Scallion Oil • 950

On Bread

AVOCADO TOAST, New Zealand Hass Avocado, House-Made Ricotta, Crushed Chili, Sweet Pepper, Toasted Sourdough • 950

MEXICAN BEAN TACOS, Charred Broccoli & Corn Guacamole, Crema, Salad Fresca • 900

CHILI CHEESE TOASTIES, Gruyere, Cheddar & Emmental, Tomato-Chili Condiment, House-Made Brioche • 825

TRUFFLE SOFT SCRAMBLED EGGS ON TOAST, Toasted Sourdough, Chives • 950

CHEESE QUESADILLA, Monterey Jack, Crème Fraîche & Salsa Fresca • 850

CHICKEN QUESADILLA, Monterey Jack, Crème Fraîche & Salsa Fresca • 900

KOREAN BBQ BEEF TACOS, Kimchi, Scallions, Mung Sprout, Horseradish Sauce • 975

GRILLED SHRIMP OR FISH TACOS, Chilli-Lime Mayo, Marinated Cabbage, Cilantro & Onion • 975

Large Plates

DURUM WHEAT CASERECCI, Pistachio, Pine Nut, Basil Pesto, Eleftheria Burrata, Parmesan Foam • 975

SPAGHETTI ALLA NORMA, Baked Italian Tomato Sauce, Aubergine, Zucchini, Pine Nuts, Basil, House Baked Ricotta • 950

RED WINE RISOTTO, Shimeji Mushroom • 1075

TABLE FARM ROASTED CAULIFLOWER, Sesame Fondue, Capers, Raisins, Black Garlic, Puffed Grains • 900

HAND MADE GOAT CHEESE CAVATELLI, Trumpet Mushrooms, Balsamic Glazed Figs, Hazelnut, Goat Cheese Butter • 975

TAGLIERINI PASTA, Black Truffle Paste • 1450

BLACK BEAN & ROOT VEG BURGER, Brioche Bun or Whole Wheat Sesame Bun, Onion Jalapeño Relish, Fries • 995

(Choose Accompaniments) Emmental or Sharp Cheddar, Sauteed Mushrooms, Fried Egg

CHICKEN RAGÚ, Tagliatelle, Smoked Pancetta, Pistachio Pangrattata, Pecorino Cheese • 900

GRILLED SEABASS, Chipotle Glaze, Pistachio Veloute, Charred Tender Stem, Crispy Quinoa • 1215

SEABASS ROASTED IN JAPANESE AROMATICS, Spring Onion Fondue, Farm Spinach • 1200

BLACKENED SPICED NORWEGIAN SALMON, Herb Tabbouleh, Butter-Milk Mousse • 1275

CRAB TAGLIATELLE, Hand Cut Pasta, Spicy Crab Tomato Broth, Crab Butter, Tarragon • 1395

AUSTRALIAN LAMB SHANK, Braised in Red Wine, Potato Puree, Crispy Onions • 1600

PROVENÇAL LAMB RAGOÛT, New Zealand Lamb, Pappardelle Pasta • 1050

GRILLED TENDERLOIN, Potato Cake, Chestnut Mushroom Mousse, Braised Red Cabbage, Baby Carrot, Five Peppercorn Jus • 1200

THE TABLE BURGER, Brioche Bun or Whole Wheat Sesame Bun, Onion Jalapeño Relish, Fries • 1275

(Choose Accompaniments) Emmental or Sharp Cheddar, Sauteed Mushrooms, Bacon, Fried Egg

Sides • 550

ASPARAGUS, Parmesan / **HASSELBACK POTATO**, Crème Fraîche, Cheddar, Crispy Onion & Garlic / **BROCCOLI**, Chili, Capers /

ROASTED RAINBOW CARROTS, Carrot Purée, Pickled Carrots, Dukkah

The Table

◆ BEVERAGES ◆

House Cocktails

MATCHITO • 975

Jose Cuervo Silver Tequila, House-Made Mezcal, Matcha Tea, Lime

APEROL SPRITZ • 975

Aperol, Tiamo Prosecco, Soda

TRUFFLE & SNOWPEAS NEGRONI • 975

Truffle Washed House-Made Mezcal, Snowpeas Infused Campari, Cinzano Rosso

STANDING TALL • 975

Malfy Gin, Basil Cordial, Guava Soda

CITRUS HIGBALL • 975

Malfy Gin, Martini Bianco, Yuzu, Orange Juice, Kaffir Lime Leaves, Lime Juice, Tonic

THE TABLE MARY • 975

Absolut Vodka, House-Made Bloody Mary Mix

THE TABLE FRUIT CUP • 975

Schwartzdog, Cinzano Rosso, Montenegro, Tropical Fruits, Ginger Beer

MOONSHINE • 975

Taberbero La Botija Pisco, Pomegranate Reduction, Amaretto, Orange Bitters, Lemon, Egg White

PALOMA-RITA • 975

Jose Cuervo Silver Tequila, Campari, Grapefruit Juice, Lime Juice, Sugar, Angostura Bitters

OAXACA COLLINS • 975

House-Made Mezcal, Agave, Lime Juice, Pineapple Juice, Black Pepper, Tonic, Sage

MEZCAL SOUR • 975

House-Made Mezcal, Lemon Juice, Sugar, Egg White

AL CAPONE • 975

Havana 3 Years, Vanilla, Ginger, Montenegro, Tiamo Prosecco

WATERMELON & SHERRY SPRITZ • 975

Plantation 3 Star Silver, Watermelon, Orgeat, Basil, Olive Brine, Sherry & Tiamo Prosecco

MCMAHON LINE • 975

Chivas Regal 12 YO Whisky, Lemon, Egg White, Lapsang Souchong Tea Syrup

FANCY OLD FASHIONED • 975

Butter Washed Jack Daniels Whisky, Coffee Amaretto Reduction, Orange Bitters, Smoked with Star Anise & Garnished with Coffee Meringue

Sangrias Glass 850 • Half Carafe 1800 • Carafe 3400

PORT & SHIRAZ

Classic Red Wine, Port, Citrus Fruits

HONEYDEW

Fruity White Wine, Apple Juice, Fresh Melon

ROSE

Blush Wine, Cranberry Juice, Fresh Apple

Non Alcoholic, Refreshing & Fruity Mocktails • 450

SOMA KOMBUCHA Classic (180ml) • 250 / Amla (180ml) • 300

KAIRI PANHA, Fresh Raw Mango, Paprika, Salt

KALINGAD, Fresh Watermelon, Cucumber, Olive Brine, Orgeat Syrup, Sage, Fizz

KNOWLEDGE TREE, Apple Juice, Table Farm Basil, Cinnamon, Passion Fruit Puree, Lime Juice

MARMELO, Fresh Grapefruit, Orange Marmalade, Chilli, Fizz

GINGER PEACH, Ginger, Peach, Fresh Lime, Fizz

MELON MEDLEY, Fresh Melon, Orange Juice, Peach Puree, Lime Juice

MICK JAGGERY, Jaggery, Lemongrass Stem, Lime Juice, Water

Fresh Juice • 325

ORANGE / COCONUT WATER / WATERMELON

There's not enough bubbly in the world to celebrate that we're #78 on the extended list for Asia's 50 best restaurants 2023. Cheers!

Snacks • 585

GOUGÈRE, Gruyère Cheese Puffs / **PECORINO & LEEK CROQUETTES**, Romesco, Olive, Jalapeño / **EDAMAME**, Truffle / **TRUFFLE FRIES**, Cajun Mayo, Tomato Jam

Small Plates

VICHYSIOSSE SOUP, Buttered Leeks, Smoked Potato, Crème Fraîche, Cucumber, Chives • 650
FRENCH ONION SOUP, Emmental, Crouton • 600
PINK GRAPEFRUIT & AVOCADO SALAD, Hass Avocado, Shaved Fennel, Jerusalem Artichoke, Red Onion, Kerala Vanilla • 950
SNOW PEA AND KOHLRABI SALAD, Farm Kohlrabi, Lemon Honey Vinaigrette, Green Apple, Pecorino Romano, Mint • 900
THE SOBO SALAD, Hass Avocado, Grains & Greens, Chickpeas, Feta, Pumpkin Seeds, Mustard Vinaigrette • 950
KALE SALAD, Iranian Dates, Toasted Pistachios, Lemon Parmesan Dressing, Garlic Croutons • 950
BEETROOT TARTARE, Roasted Walnut Vinaigrette, Citrus Segments, Goat Cheese Mousse, Kale, Buckwheat • 950
BURRATA, Smoked Bell Pepper Pesto, Strawberry & Charred Corn, Herb Emulsion, Spiced Walnuts, Focaccia • 950
MEXICAN BEAN TACOS, Charred Broccoli & Corn Guacamole, Crema, Salad Fresca • 900
SWEET & SOUR FRIED BRUSSELS SPROUTS, Balsamic Agrodolce, Sauce Gribiche, Roasted Onion & Walnuts • 850
ROASTED ALMOND TORTELLINI, Hand Made Tortellini, Glazed In a Black Truffle Fondue • 850
AVOCADO TOAST, New Zealand Hass Avocado, House-Made Ricotta, Crushed Chili, Sweet Pepper, Toasted Sourdough • 975
CHILI CHEESE TOASTIES, Gruyere, Cheddar & Emmental, Tomato-Chili Condiment, House-Made Brioche • 825
PUCCIA AL TARTUFO, House-Made Focaccia Thin Rolled, Stracciatella, Parmesan, Truffle Salsa • 950
TRUFFLE SOFT SCRAMBLED EGGS ON TOAST, Toasted Sourdough, Chives • 950
ZUCCHINI "SPAGHETTI", Almonds & Parmesan • 850

SEAFOOD BISQUE, Twice picked Green Peas, Fish Paté • 650
SESAME-GINGER CHICKEN SALAD, Chinese Cabbage & Romaine Lettuce, Crispy Wonton Strips • 950
SPICY NORWEGIAN SALMON TARTARE, Pine Nuts, Crispy Lotus Root, Jicama, Jalapeño • 975
YELLOWFIN TUNA TATAKI, New Zealand Hass Avocado, Tomato Gelée, Radish, Sesame Vinaigrette • 1200
CRAB ROYALE 2.0, Coriander Aioli, Alphonso, Pomelo, New Zealand Hass Avocado, Tempura Pearls • 1250
DUCK SALAD, French Duck, Hoisin Glaze, Herbs, Red Cabbage, Thai Chili, Pomegranate • 1175
CHICKEN THIGH AL MATTONE, Romesco Sauce, Grelot Onion, Picada • 900
CRISPY TEMPURA SOFT SHELL CRAB, Indian Citrus Ponzu, Watermelon, Muskmelon, Cucumber, Sesame, Herb Salad • 1275
PAN ROASTED CRAB CAKE, Smoky Chipotle Mayo, Light Greens • 1300
LOBSTER RAVIOLO, Corn Sofrito, Cherry Tomatoes, Lobster Jus, Delicate Mascarpone & Lobster Filling • 1250
SPICED LAMB MINI BURGERS, New Zealand Lamb, Brioche Buns, Tzatziki, Onion Rings, House-Made Pickles • 950
PORK BELLY BUNS, Belgian BBQ Pork, Hoisin Glaze, Pickled Cucumber • 1050
SHRIMP DUMPLINGS, Spicy Ginger Broth, Scallion Oil • 950
KOREAN BBQ BEEF TACOS, Kimchi, Scallions, Mung Sprout, Horseradish Sauce • 975
GRILLED SHRIMP OR FISH TACOS, Chili-Lime Mayo, Marinated Cabbage, Cilantro & Onion • 975
BONELESS CHICKEN WINGS, Ginger Glaze • 825

Large Plates

DURUM WHEAT CASERECCI, Pistachio, Pine Nut, Basil Pesto, Eleftheria Burrata, Parmesan Foam • 975
SPAGHETTI ALLA NORMA, Baked Italian Tomato Sauce, Aubergine, Zucchini, Pine Nuts, Basil, House Baked Ricotta • 950
RED WINE RISOTTO, Shimeji Mushroom • 1075
TABLE FARM ROASTED CAULIFLOWER, Sesame Fondue, Capers, Raisins, Black Garlic, Puffed Grains • 900
TAGLIERINI PASTA, Black Truffle Paste • 1450
HAND MADE GOAT CHEESE CAVATELLI, Trumpet Mushrooms, Balsamic Glazed Figs, Hazelnut, Goat Cheese Butter • 975
BLACK BEAN & ROOT VEG BURGER, Brioche Bun or Whole Wheat Sesame Bun, Onion Jalapeño Relish, Fries • 995
(Choose Accompaniments) Emmental or Sharp Cheddar, Sauteed Mushrooms, Fried Egg

CHICKEN RAGÚ, Tagliatelle, Smoked Pancetta, Pistachio Pangrattata, Pecorino Cheese • 900
GRILLED SEABASS, Chipotle Glaze, Pistachio Veloute, Charred Tender Stem, Crispy Quinoa • 1215
SEABASS ROASTED IN JAPANESE AROMATICS, Spring Onion Fondue, Farm Spinach • 1200
BLACKENED SPICED NORWEGIAN SALMON, Herb Tabbouleh, Butter-Milk Mousse • 1275
CRAB TAGLIATELLE, Hand Cut Pasta, Spicy Crab Tomato Broth, Crab Butter, Tarragon • 1395
AUSTRALIAN LAMB SHANK, Braised in Red Wine, Potato Purée, Crispy Onions • 1600
GRILLED TENDERLOIN, Potato Cake, Chestnut Mushroom Mousse, Braised Red Cabbage, Baby Carrot, Five Peppercorn Jus • 1200
PROVENÇAL LAMB RAGOÛT, New Zealand Lamb, Pappardelle Pasta • 1050
THE TABLE BURGER, Brioche Bun or Whole Wheat Sesame Bun, Onion Jalapeño Relish, Fries • 1275
(Choose Accompaniments) Emmental or Sharp Cheddar, Sauteed Mushrooms, Bacon, Fried Egg

Sides • 550

ASPARAGUS, Parmesan / **HASSELBACK POTATO**, Crème Fraîche, Cheddar, Crispy Onion & Garlic / **BROCCOLI**, Chili, Capers
ROASTED RAINBOW CARROTS, Carrot Purée, Pickled Carrots, Dukkah

The Table

◆ BEVERAGES ◆

House Cocktails

MATCHITO • 975

Jose Cuervo Silver Tequila, House-Made Mezcal, Matcha Tea, Lime

APEROL SPRITZ • 975

Aperol, Tiamo Prosecco, Soda

TRUFFLE & SNOWPEAS NEGRONI • 975

Truffle Washed House-Made Mezcal, Snowpeas Infused Campari, Cinzano Rosso

STANDING TALL • 975

Malfy Gin, Basil Cordial, Guava Soda

CITRUS HIGBALL • 975

Malfy Gin, Martini Bianco, Yuzu, Orange Juice, Kaffir Lime Leaves, Lime Juice, Tonic

THE TABLE MARY • 975

Absolut Vodka, House-Made Bloody Mary Mix

THE TABLE FRUIT CUP • 975

Schwartzdog, Cinzano Rosso, Montenegro, Tropical Fruits, Ginger Beer

MOONSHINE • 975

Tabernerero La Botija Pisco, Pomegranate Reduction, Amaretto, Orange Bitters, Lemon, Egg White

PALOMA-RITA • 975

Jose Cuervo Silver Tequila, Campari, Grapefruit Juice, Lime Juice, Sugar, Angostura Bitters

OAXACA COLLINS • 975

House-Made Mezcal, Agave, Lime Juice, Pineapple Juice, Black Pepper, Tonic, Sage

MEZCAL SOUR • 975

House-Made Mezcal, Lemon Juice, Sugar, Egg White

AL CAPONE • 975

Plantation 3 Star Silver, Vanilla, Ginger, Montenegro, Prosecco

WATERMELON & SHERRY SPRITZ • 975

Plantation 3 Star Silver, Watermelon, Orgeat, Basil, Olive Brine, Sherry & Prosecco

MCPMAHON LINE • 975

Chivas Regal 12 YO Whisky, Lemon, Egg White, Lapsang Souchong Tea Syrup

FANCY OLD FASHIONED • 975

Butter Washed Jack Daniels Whisky, Coffee Amaretto Reduction, Orange Bitters, Smoked with Star Anise & Garnished with Figs

Sangrias • Glass 850 • Half Carafe 1800 • Carafe 3400

PORT & SHIRAZ

Classic Red Wine, Port, Citrus Fruits

HONEYDEW

Fruity White Wine, Apple Juice, Fresh Melon

ROSE

Blush Wine, Cranberry Juice, Fresh Apple

Non Alcoholic, Refreshing & Fruity Mocktails • 425

KALINGAD, Fresh Watermelon, Cucumber, Olive Brine, Orgeat Syrup, Sage, Fizz

KNOWLEDGE TREE, Apple Juice, Table Farm Basil, Cinnamon, Passion Fruit Purée, Lime Juice

GINGER PEACH, Ginger, Peach, Fresh Lime, Fizz

MELON MEDLEY, Fresh Melon, Orange Juice, Peach Purée, Lime Juice

MICK JAGGERY, Jaggery, Lemongrass Stem, Lime Juice, Water

The Table

◆ DESSERT ◆

Desserts

SORBET MEDLEY, Strawberry, Coconut, Raspberry, Chocolate Soil • 495

ALPHONSO MANGO, Vanilla Pannacotta, Sesame Tuille • 525

BASQUE STYLE CHEESECAKE, Raspberry, Balsamic Vinegar • 550

MASCARPONE LAVENDER CRÈME BRÛLÉE, Coconut Snow, Candied Orange • 475

MEYER LEMON TART, Crème Fraîche, Yoghurt Sorbet, Maraschino Cherries • 525

CHOCOLATE BUDINO, Cocoa-Walnut Crumble, Earl Grey Ice Cream • 525

TIRAMISU ALLA TRADIZIONALE • 575

SALTED CARAMEL ICE CREAM SUNDAE, Peanut Chikki, Candied Popcorn, Hot Fudge • 525

WARM CHOCOLATE TART, Vanilla Bean Ice Cream, Sour Cherry Sauce • 525

Cognac • 30 ml

Martell V.S, France • 500

Hennessy V.S, France • 800

Hennessy V.S.O.P, France • 1400

Aperitif & Liqueur • 30 ml

Ricard Pastis de Marseille, France • 400

Malibu, Barbados • 400

Villa Cardea, Amaretto, Italy • 400

Kahlúa, Mexico • 400

Ti Connie Peach, India • 400

Aperol, Italy • 450

Villa Cardea, Sambuca, Italy • 450

Baileys Irish Cream, Ireland • 495

Joseph Cartron Cocody, France • 495

Cointreau, France • 500

Montenegro, Italy • 500

Luxardo Maraschino, Italy • 510

Campari, Italy • 550

After Dinner

IRISH COFFEE • 1050

A Traditional Irish drink with Espresso, Jameson and topped with Fresh cream. Perfect for when there is a nip in the air.

AFFOGATO • 1050

Baileys, Amaretto, Kahlúa, Vodka and coffee served with Vanilla Ice cream and chocolate fudge.

Chinese Tea • 275

TIE GUAN YIN

Light Oolong tea that originates from Anxi County in Fujian Province of China. The tightly rolled leaves are light green and have a gentle floral scent

DA HONG PAO

Da Hong Pao is a variety of the Camellia sinensis tea plant. This is believed to be a wild variety, naturally adapted to the rocky cliffs of the Wuyi Mountains in northern Fujian

DAN CONG

This is Oolong from the Phoenix Mountains of northern Guangdong. Phoenix Oolongs are one of the most intense, flavorful, and varied categories of tea in China

CHINESE GREEN TEA

Also known as Longjing tea. It is the most famous green tea in China. It has a gentle flavor and pleasing aroma

CAMOMILE TEA

Pure whole flowers of Camomile from the foothills of the Himalayas. Does not contain any caffeine

ROSE OOLONG TEA

Ancient Chinese medicine describes this combination as "The Tea of Beauty". Semi-fermented oolong tea leaves along with real rose buds and petals makes for a sublime potion of youth

SAFFRON KAHWA TEA

Inspired by the Kashmiri Kahwa, a tea for royalty - Luxurious Green Tea infused with soothing spices, sweet almonds, rose petals and a touch of real saffron

Coffee • 300

Americano | Espresso | Cappuccino | Café Latte | Café Mocha | Macchiato | Hazelnut Cappuccino

The Table

◆ BRUNCH ◆

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Chilled Out

KICK-ASS GRANOLA, Almonds, Pumpkin Seeds, Vanilla Bean Yogurt, Cherry Compote • 625
CHIA SEED PUDDING, Almond Milk, Coconut, Seasonal Fruit, Hemp Seed, Passion Fruit • 625
PINK GRAPEFRUIT & AVOCADO SALAD, Shaved Fennel, Jerusalem Artichoke, Red Onion, Kerala Vanilla • 950
SNOW PEA AND KOHLRABI SALAD, Farm Kohlrabi, Lemon Honey Vinaigrette, Green Apple, Pecorino Romano, Mint • 900
BURRATA, Smoked Bell Pepper Pesto, Strawberry & Charred Corn, Herb Emulsion, Spiced Walnuts, Focaccia • 950
THE SOBO SALAD, Hass Avocado, Grains & Greens, Chickpeas, Feta, Pumpkin Seeds, Mustard Vinaigrette • 950
KALE SALAD, Iranian Dates, Toasted Pistachios, Lemon Parmesan Dressing, Garlic Croutons • 950

DUCK SALAD, French Duck, Hoisin Glaze, Herbs, Red Cabbage, Watercress Thai Chili, Pomegranate • 1175
SPICY NORWEGIAN SALMON TARTARE, Pine Nuts, Crispy Lotus Root, Jícama, Jalapeño • 975
SESAME-GINGER CHICKEN SALAD, Chinese Cabbage & Romaine Lettuce, Crispy Wonton Strips • 950
YELLOWFIN TUNA TATAKI, New Zealand Hass Avocado, Tomato Gelée, Radish, Sesame Vinaigrette • 1200

Benedicts

GUACAMOLE, New Zealand Hass Avocado, Chipotle Hollandaise • 925
CREAMED SPINACH, Hollandaise • 725
MUSHROOM RAGOÛT, Garlic, Thyme, Hollandaise • 850

LOBSTER BENEDICT, Bacon, Heirloom Tomato, English Muffins, Hollandaise • 950
BUTTER GARLIC CRAB, Rock Crab, Garlic Confit, Hollandaise • 995
PHILLY CHEESE STEAK, Sliced Tenderloin, Smoked Scamorza, Hot & Sour Peppers, Hollandaise • 925
PULLED PORK, BBQ Sauce, Jalapeno Cheddar Biscuit, Hollandaise • 927
ATLANTIC SALMON, House Smoked Salmon, Dill, Hollandaise • 925

The Usual Suspects

MEXICAN BEAN TACOS, Charred Broccoli & Corn Guacamole, Crema, Salad Fresca • 900
FARM TOMATO BRUSCHETTA & POACHED EGG, Black Garlic & Onion Spread, Feta Mousse, Baby Greens • 850
BISCUITS & GRAVY, Jalapeno Cheddar Biscuit, Smothered in Mushroom-Sage Gravy • 625
PUCCIA AL TARTUFO, House-Made Focaccia Thin Rolled, Stracciatella, Parmesan, Taleggio D.O.P., Truffle Salsa • 950
BREAKFAST QUESADILLA, Scrambled Eggs, Potatoes, Jack Cheese, Salsa Fresca • 850
AVOCADO TOAST, New Zealand Hass Avocado, House-Made Ricotta, Crushed Chili, Sweet Pepper, Toasted Sourdough • 975
SPINACH & GRUYÈRE OMELETTE, Toasted Sourdough • 700
TRUFFLE SOFT SCRAMBLED EGGS ON TOAST, Toasted Sourdough, Chives • 950

CHICKEN THIGH AL MATTONE, Romesco Sauce, Grelot Onion, Picada • 900
CHORIZO SCRAMBLED, Mexican Sausages, Cheese Scrambled Eggs, Crispy Tortilla, Guacamole, Salsa Fresca • 900
ATLANTIC SMOKED SALMON, House Smoked, Slow Cooked Egg, Asparagus, Baby Gem, Truffle Fundue, Toasted Brioche • 1050
CRISPY TEMPURA SOFT SHELL CRAB, Indian Citrus Ponzu, Watermelon, Muskmelon, Cucumber, Sesame, Herb Salad • 1275
PAN ROASTED CRAB CAKE, Smoky Chipotle Mayo, Light Greens • 1300
FARM EGGS COOKED HOW YOU LIKE THEM, House-Made Breakfast Sausage & Bacon, Toasted Sourdough • 750

From Our Griddle

RICOTTA PANCAKES, Toasted Almonds, Cinnamon Caramel Banana, Vanilla Bean Ricotta • 750
THE ORIGINAL LIÈGE WAFFLE, Soft & Chewy, Crunchy Pearl Sugar, Vanilla Sauce, Strawberry & Whipped Cream • 700
BELGIAN WAFFLE, Light & Crisp, Berries & Maple Syrup • 750
ÆBLESKIVERS, Fluffy Danish Pancakes, Lemon Curd, Strawberry Jam, Nutella • 750
TIRAMISU PANCAKE, Mascarpone Bavaois, Coffee Meringue, Cocoa, Coffee-Amaretto Syrup • 800
CRUNCHY CORNFLAKE-CRUSTED FRENCH TOAST, Butterscotch Sauce & Whipped Cream • 700
CLASSIC FRENCH TOAST, Berries & Maple Syrup • 700

Feeling Fancy

HASSELBACK POTATO, Farm Vegetables, Chocolate Mole, Tomatillo, Smoked Scamorza • 800
BLACK BEAN & ROOT VEG BURGER, Brioche Bun or Whole Wheat Sesame Bun, Onion Jalapeño Relish, Fries • 995
(Choose Accompaniments) Emmental or Sharp Cheddar, Sautéed Mushrooms, Fried Egg

MISO CRAB OMELETTE, Charred Onion Dashi, Mix Herbs, Chilli Oil • 1050
VEGAS STYLE LOBSTER MAC 'N' CHEESE, Spiced Grilled Lobster, Jalapeño, Ciabatta Herb Crumb • 1595
BRAISED LAMB HASH, Potatoes, Peppers, Onions, Poached egg, Smoky Tomato Salsa • 1150
BREAKFAST SLIDERS, English Muffins, Bacon, Chicken Sausage Patty, Scrambled Egg • 750
THE TABLE BURGER, Choice of Brioche Bun or Whole Wheat Sesame Bun, Onion Jalapeño Relish, Fries • 1275
(Choose Accompaniments) Emmental or Sharp Cheddar, Sautéed Mushrooms, Bacon, Fried Egg

On the Side • 550

FRENCH FRIES/ BREAKFAST POTATOES, Rosemary & Garlic / **BREAKFAST SAUSAGE PATTIES / BACON / SOURDOUGH TOAST**, Strawberry Jam / **PURE CANADIAN MAPLE SYRUP**

The Table

◆ BEVERAGES ◆

House Cocktails

MATCHITO • 975

Jose Cuervo Silver Tequila, House-Made Mezcal, Matcha Tea, Lime

APEROL SPRITZ • 975

Aperol, Tiamo Prosecco, Soda

TRUFFLE & SNOWPEAS NEGRONI • 975

Truffle Washed House-Made Mezcal, Snowpeas Infused Campari, Carpano Antica Formula

STANDING TALL • 975

Malfy Gin, Basil Cordial, Guava Soda

CITRUS HIGHBALL • 975

Malfy Gin, Martini Bianco, Yuzu, Orange Juice, Kaffir Lime Leaves, Lime Juice, Tonic

THE TABLE MARY • 975

Absolut Vodka, House-Made Bloody Mary Mix

THE TABLE FRUIT CUP • 975

Schwartzdog, Cinzano Rosso, Montenegro, Tropical Fruits, Ginger Beer

MOONSHINE • 975

Tabernero La Botija Pisco, Pomegranate Reduction, Amaretto, Orange Bitters, Lemon, Egg White

PALOMA-RITA • 975

Jose Cuervo Silver Tequila, Campari, Grapefruit Juice, Lime Juice, Sugar, Angostura Bitters

OAXACA COLLINS • 975

House-Made Mezcal, Agave, Lime Juice, Pineapple Juice, Black Pepper, Tonic, Sage

MEZCAL SOUR • 975

House-Made Mezcal, Lemon Juice, Sugar, Egg White

AL CAPONE • 975

Havana 3 Years, Vanilla, Ginger, Montenegro, Tiamo Prosecco

WATERMELON & SHERRY SPRITZ • 975

Plantation 3 Star Silver, Watermelon, Orgeat, Basil, Olive Brine, Sherry & Tiamo Prosecco

MCMAHON LINE • 975

Chivas Regal 12 YO Whisky, Lemon, Egg White, Lapsang Souchong Tea Syrup

FANCY OLD FASHIONED • 975

Butter Washed Jack Daniels Whisky, Coffee Amaretto Reduction, Orange Bitters, Smoked with Star Anise & Garnished with Coffee Meringue

Sangrias Glass 850 • Half Carafe 1800 • Carafe 3400

PORT & SHIRAZ

Classic Red Wine, Port, Citrus Fruits

HONEYDEW

Fruity White Wine, Apple Juice, Fresh Melon

ROSE

Blush Wine, Cranberry Juice, Fresh Apple

Non Alcoholic, Refreshing & Fruity Mocktails • 425

SOMA KOMBUCHA

Classic (180ml) • 250 / Amla (180ml) • 300

KAIRI PANHA, Fresh Raw Mango, Paprika, Salt

KALINGAD, Fresh Watermelon, Cucumber, Olive Brine, Orgeat Syrup, Sage, Fizz

KNOWLEDGE TREE, Apple Juice, Table Farm Basil, Cinnamon, Passion Fruit Puree, Lime Juice

MARMELO, Fresh Grapefruit, Orange Marmalade, Chilli, Fizz

GINGER PEACH, Ginger, Peach, Fresh Lime, Fizz

MELON MEDLEY, Fresh Melon, Orange Juice, Peach Puree, Lime Juice

MICK JAGGERY, Jaggery, Lemongrass Stem, Lime Juice, Water

Fresh Juice • 325

ORANGE / COCONUT WATER / WATERMELON