



DINNER

SEAFOOD TOWER 195

1 lobster, 12 clams, 12 oysters, tuna tartare, jumbo shrimp scallop ceviche, 4 jumbo shrimp

Sauces: lemon and garlic aioli, curry mayo, chilli mayo, mignonette

CAVIAR

Smoked trout roe

92 per 8.8 oz

Israeli osetra

160 per 2 oz

Kaluga caviar

122 per 2 oz

MYC CACIO E PEPE PIZZA 24

Garlic, parmesan & black pepper

OYSTERS 24

Dill, lemon granny smith apple

SAFFRON CURRY MUSSELS 26

Shallots, garlic, white wine, sriracha

TUNA TARTARE 28

Avocado purée, nak man cham, watermelon, nori

FLUKE CRUDO 25

Yuzu gel, horseradish cream, dill oil

CAESAR SALAD 23

Baby gem, parmesan, pickled red onion, white anchovy

HOUSE SALAD 21

Artisan greens, house dressing, cherry tomatoes, pumpkin seeds

BURRATINA 22

Babaganoush, smoked yogurt, olive oil

HALF ROASTED CAULIFLOWER 29

Hummus, herb dressing, pickled florets, pumpkin seeds

BUTTER POACHED LOBSTER 58

Herb butter, candied ginger, farro, fennel dressing

SALMON 46

Asparagus, almond, pea, shallot, pea tendrils

ANGEL HAIR PASTA WITH JUMBO SHRIMP 42

Zucchini, basil, evoo, aged parmesan

DRY AGED NY STRIP 58

Sauce au poivre, french fries

TUNA STEAK 52

Sesame seed, carrot, ginger, coconut rice

MONTAUK COD 36

Japanese turnips, yuzu beurre blanc, smoked trout roe, pine nuts

SIDES

FRENCH FRIES 12 | ASPARAGUS WITH ALMOND 15 | SMALL SALAD 14

FARRO, BACON JAM & ARUGULA 18 | COCONUT RICE 12