

SIGNATURE CRUDOS

Japanese Hamaguri Clams

cucumber | shiso | wasabi

3 pieces • 120 | 6 pieces • 220

French Oysters Boudeuse

yuzu mignonette | yellow pepper hot sauce

3 pieces • 100 | 6 pieces • 180

Sicilian Shrimps • 90

basil | sudachi | espelette pepper

Chutoro • 85

blackcurrant hot sauce | smoked apple | sansho

King Crab Ceviche • 155

fermented pineapple | trout roe | tarragon

Dali Shellfish Platter • 395

oysters | hamaguri clams | king crab | Sicilian shrimps (for 2 persons)



N25 CAVIAR À LA DALI

Dali Prestige | 50g • 670 | 125g • 1350

Oscietra | 50g • 670 | 125g • 1350

Beluga | 50g • 1500 | 125g • 3650

sourdough crumpets | wasabi | smoked quail egg | pickled onion | crème fraîche

SMALL PLATES

Hokkaido Corn • 75

stracciatella | adzuki beans | szechuan

Dali Cobb Salad • 75

smoked egg | confit chicken | dill

Potato Mochi • 110

cacio e pepe | black truffle | vacherin mont d'or

Wagyu Tartare • 115

bone marrow | shiso | wasabi

Hokkaido Scallops • 95

kare sauce | horseradish | finger lime

Grilled Eggplant • 70

calabrian chili | mint | olives

Squid Pil Pil • 95

kanzuri butter | roasted garlic | salsa verde

Smoked Quail • 145

foie gras | persimmon | endive

LARGE PLATES

Miso Turbot • 245
stuffed morel | yuzu | ginger & star anise

Calamarata Pasta • 145
maitake | galangal | parmesan

Lobster Donabe • 195
juniper | sansho | black truffle

Chicken Rouge • 175
fermented kohlrabi | wild garlic | smoked butter

Nishiawa A5 Tenderloin • 680
tableside flambé | black truffle | sauce perigourdine

Wagyu Sirloin 9+ • 350
bordelaise | barley koji | wasabi

Wood Fired Duck • 285
hoisin sauce | plum koshō | waldorf

Veal Schnitzel • 195
pico de gallo | dali siracha | ramson capers

DESSERTS

Gariguettes Strawberries • 50
burnt cream | black pepper | kinome

Hokkaido Milk Gelato • 45
cherry | candied black truffle | dark chocolate

Matcha Softie • 45
pistachio | crystalized chestnut | wafer

Basque Cheesecake • 50
Japanese mandarin

Honey Toast • 65
tableside flambé | bourbon caramel | crème crue

Dark Chocolate S'mores • 45
cocoa nib mousse | walnut | sesame marshmallow



PRESTIGE FROMAGE

2 cheese • 65 | 4 cheese • 120 | 6 cheese • 165

blueberry conserve | hoshigaki | fresh honeycomb | crystalized walnuts

Brie de Meaux
Comté Reserve (24 months)
Hercule Chèvre / Brebis
Chabichou

Selles-sur-Cher
Tomme de Savoie
Blue Stilton Colston Basset
Saint-Marcellin

SMALL PLATES

Hokkaido Corn • 75

adzuki beans | ma-la & kinome

Dali Cobb Salad • 75

smoked egg | dill | feta

Potato Mochi • 110

cacio e pepe | black truffle | vacherin mont d'or

Grilled Eggplant • 70

calabrian chili | roasted garlic | olives

BBQ Cabbage • 125

black truffle | maitake | walnut

LARGE PLATES

Stuffed Morels • 150

bbq leek | yuzu | ginger & star anise

Calamarata Pasta • 145

cinnamon | maitake | galangal

Grilled Sunchoke • 175

mashed potato | sauce perigourdine

Smoked Shiitake • 160

fermented kohlrabi | wild garlic | smoked butter

Cauliflower Milanese • 140

pico de gallo | dali siracha | ramson capers

DESSERTS

Gariguettes Strawberries • 50

burnt cream | black pepper | kinome

Hokkaido Milk Gelato • 45

cherry | candied black truffle | dark chocolate

Matcha Softie • 45

pistachio | crystalized chestnut | wafer

Basque Cheesecake • 50

Japanese mandarin

Honey Toast • 65

tableside flambé | bourbon caramel | crème crue

Dark Chocolate Smores • 45

cocoa nib mousse | walnut | sesame marshmallow

DESSERTS

Gariguettes Strawberries • 50

burnt cream | black pepper | kinome

Hokkaido Milk Gelato • 45

cherry | candied black truffle | dark chocolate

Matcha Softie • 45

pistachio | crystalized chestnut | wafer

Basque cheesecake • 50

Japanese mandarin

Honey toast • 65

tablesides flambé | bourbon caramel | crème crue

Dark chocolate S'mores • 45

cocoa nib mousse | walnut | sesame marshmallow



PRESTIGE FROMAGE

2 cheese • 65 | 4 cheese • 120 | 6 cheese • 165

blueberry conserve | hoshigaki | fresh honeycomb | crystalized walnuts

Brie de Meaux

Selles-sur-Cher

Comté Reserve (24 months)

Tomme de Savoie

Hercule Chèvre / Brebis

Blue Stilton Colston Basset

Chabichou

Saint-Marcellin



DALI TEA TROLLEY

Mao Feng • 40

phoenix mountain | gardenia flowers

Hojicha • 40

wazuka | roasted stems and broken leaves

Green Snail Spring • 50

yunnan | hand-rolled pearls

Genmaicha • 40

wazuka | yanagi bancha leaves with tsubu arare

Matcha • 65

kyoto prefecture | yamamasa koyamaen

Lychee Oolong • 40

fujian | tie guan yin

Big Red Robe • 50

wu yu mountains | da hong pao

Shou Pu-erh • 50

ma wei mountain | fermented for 40-50 days

Gyokuro • 65

wazuka | shaded for 3 weeks

SWEET & FORTIFIED

2023	Moscato d'Asti 'Bricco Quaglia'	LA SPINETTA	65
	<i>Piedmont, Italy</i>		
2020	Cuvée Beerenauslese	KRACHER	155
	<i>Burgenland, Austria</i>		
2007	Colheita Port	QUINTA DO NOVAL	155
	<i>Douro Valley, Portugal</i>		