

CRUDOS

Oysters | yuzu mignonette
3 pieces • 75 | 6 pieces • 145
add **Smoked Caviar** • 139

Scallop Carpaccio • 98
smoked jalapeño | coriander

Tuna Tartare • 112
smoked avocado | shiso tempura

King Crab • 163
fermented pineapple | tarragon



N25 CAVIAR À LA DALI

Dali Prestige
50g • 670 | 125g • 1350
sourdough crumpets | smoked quail egg
pickled onions

LEAVE IT TO CHEF

Bespoke menu written
by Tristin & Team
395 / 595

SMALL PLATES

The Dali Salad • 84 (V)
pistachio | feta

Wagyu Tartare • 114
bone marrow | wasabi

Shrimp Cocktail • 112
yuzu | jalapeño

Hokkaido Corn • 80 (V)
stracciatella | szechuan

Smoked Eggplant • 68 (V)
calabrian chili ragù | mint

N'duja Ravioli • 73
miso ricotta | parmesan

Squid Pil Pil • 127
roasted garlic | kanzuri

Potato Mochi • 94 (V)
autumn truffle | vacherin mont d'or

Octopus Salad • 88
smoked potato | cardamom

MAINS

Miso Turbot • 262
yuzu | ginger | star anise

Parmesan Rigatoni • 122 (V)
truffle dashi | black pepper

Grilled Lemon Chicken • 158
dali buffalo sauce | espelette

Smoked Lobster Thermidor
half • 245 | whole • 460

Charred Edamame Donabe • 142 (V)
basil | nori

Veal Short Rib Katsu • 247
dali sriracha | parmesan

Wood Fired Duck • 295
hoisin sauce | plum kosho

Pepper Sirloin Steak • 266
bone marrow | grain mustard

Wagyu Tenderloin Flambé • 418
sauce diane

Cauliflower Kiev • 137 (V)
tokyo turnip | horseradish

SIDES

Claypot Rice • 39 (V)
ginger | spring onion

BBQ Cabbage • 50
crispy duck | truffle dressing

Truffle Mash • 45 (V)
crispy potato skin

Hasselback Potato • 32 (V)
sour cream | chives

Grilled Broccolini • 35 (V)
ginger dressing

Crispy Fried Onion • 38 (V)
togarashi | nori

Butterhead Lettuce • 32 (V)
citronette

Burnt Tomato Salad • 42 (V)
dali sriracha | coriander

Pumpkin Bravas • 44 (V)
crème fraîche | olive oil