

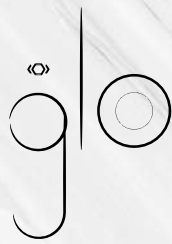
appetizers

| | | | |
|---|----|---|-----|
|   ITALIAN BURRATA | 90 |  VEGETABLE & TOFU GYOZA | 60 |
| Hibiscus dust & veloute, tomato and pine nuts tartare, basil puree | | Minced vegetable and tofu dumpling, spicy asian sauce | |
|  VEGAN TARTARE ROLLS | 70 |  CHICKEN & ROASTED GARLIC GYOZA | 65 |
| Beetroot tartare, puree, avocado, soy mayonnaise | | Minced chicken and herb dumpling, kohlrabi and apple slaw, spicy asian sauce | |
|   KALE QUINOA SALAD | 70 |   CHICKEN SATAY SKEWERS | 75 |
| Butternut squash & pomegranate seeds, goat cheese & toasted seed crumble | | Roasted peanut sauce, pickled vegetables | |
|   USDA PRIME BEEF TARTARE | 80 |   SPICY CAROLINA STYLE CHICKEN WINGS | 65 |
| Egg jam, pickled & crispy onion, crumb fried bone marrow | | Homemade barbecue sauce, sour cream dressing, baby gem lettuce | |
|   JAPANESE DYNAMITE SHRIMPS | 95 |   WAGYU BEEF SLIDER | 70 |
| Tempura fried shrimp, spicy mayonnaise | | Potato bun, cheddar cheese, baby gem lettuce & tomato herb mayonnaise | |
|   CALAMARI FRITTI | 75 |   BUTTERMILK CHICKEN SLIDERS | 65 |
| Thai chilli, coriander, kaffir lime aioli | | Spicy coleslaw, crispy lettuce and tomato | |
|   SINGAPOREAN CHILLI LOBSTER BAO | 90 |  BOTANICA OYSTERS | 140 |
| Homemade spicy sauce, coconut cream | | 6 pieces of Dibba bay oysters, tomato and gin dressing, basil | |
|   SEAFOOD BISQUE | 65 |  CEVICHE RED SNAPPER | 80 |
| Salmon, snapper & shrimp | | Leche de tigre dressing, pineapple sheet, soil | |
|  KOREAN TOFU BAO | 60 |   LAMB BAO | 70 |
| Teriyaki, pickled vegetables, gochujang mayo | | Grilled lamb, eggplant puree, spicy mayo | |
|   CRISPY CHICKEN WRAP | 65 |   WAGYU STRIPLOIN TATAKI | 90 |
| Hainanese rice, spicy sauce | | Rice cake, crispy potato, shitake & cress | |

All prices are subject to 7% municipality fee and 5% tax

While extra care has been taken during the preparation, there could still be traces of natural allergens. Please check with your server for further details.





sushi

| | | | |
|---|----|---|-----|
|   GLOCANO WILD | 80 |  CATERPILLER ROLLSTON | 75 |
|   Blue fin tuna, cucumber, salmon & crab meat, spicy mayonnaise, tobiko | |  Asparagus, cucumber, takuwan, avocado, unagi, ponzu | |
|   SALMON TRUFFLE MAKI | 85 |  GARDEN TRUFFLE | 65 |
|  Teriyaki mushroom, truffle cream cheese, cucumber, tobiko | |  Daikon, truffle paste, cucumber, avocado, asparagus, truffle mayonnaise | |
|   GLO SPECIAL ROLL | 80 | SUSHI PLATTER | 135 |
|  Norwegian salmon, avocado, feta, deep-fried katsu, teriyaki sauce | | 16 pieces of sushi and nigiri | |
|   TEMPURA AVOCADO | 80 | | |
|  Philadelphia cheese, prawn tempura, crab stick, avocado, cucumber | | | |



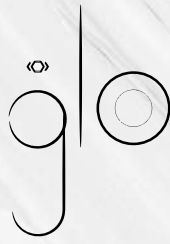
mains

| | | | |
|---|-----|---|-----|
|   MISO MARINATED COD | 145 |   FLATBREAD A' LA MARGHERITA | 90 |
|  Japanese style baked cod, sautéed mushroom and greens | | Fresh tomato sauce, burrata, basil | |
|   CHICKEN CURRY BOMB | 135 |   TRUFFLE AND BURRATA FLATBREAD | 110 |
|  Indian spice marinated chicken skewers, cumin rice, yogurt dressing, makhni gravy | | Truffle sauce, mushrooms, burrata, arugula, grated truffle | |
|   GRANOLA CRUSTED RACK OF LAMB | 180 |   USDA PRIME FILLET OF BEEF | 225 |
|  Broad bean puree, salad, beetroot puree, lamb jus | |  Potato and mushroom gratin, pumpkin puree, beef jus | |
|   BARBECUED CANADIAN LOBSTER | 270 |   PAN SEARED GNOCCHI | 130 |
| Wakame butter, baby gem salad | | Mushroom veloute, pickled mushrooms, crispy mushrooms & truffle mascarpone | |
|   THAI INSPIRED GRILLED TIGER PRAWNS | 185 |  RISOTTO PRIMAVERA | 115 |
|  Asian salad, puffed nori quinoa | | Mélange of vegetables, beetroot and carrot puree, carnaroli rice, mascarpone, herbs | |
|   TRUFFLE SPAGHETTI CARBONARA | 130 |   BAKED TOMATO AND BURRATA RISOTTO | 130 |
| Truffle sauce, fresh truffle, herbs | | Tomato sauce, pangarattato & burrata | |

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sides

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|---|---|-----------|
|   | SAUTÉED ASPARAGUS & KING MUSHROOM | 45 |
|  | Toasted almonds, herbs | |
|  | CHARCOAL CRUSHED POTATO | 40 |
| | Parmesan dressing, chives | |
|  | GRILLED ARTICHOKE | 40 |
| | Shallot Confit, Herbs, Oil | |
|  | WILD ROQUETTE & PARMESAN SALAD | 40 |
| | Balsamic dressing, parmesan shaving, oven dried cherry tomatoes | |
|  | TRUFFLE FRENCH FRIES | 45 |
| | Truffle dressing & truffle mayonnaise | |



desserts

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|---|---|-----------|
|   | DOWN THE RABBIT HOLE | 65 |
|  | Crème chantilly, caramel sauce, chocolate log, matcha soil | |
|   | 72% CHOCOLATE WARM CAKE | 65 |
| | Candied orange, homemade vanilla ice cream | |
|   | WONDERLAND | 65 |
|  | Sugar glass, raspberry bavaois, madeleine base, passion fruit gel, chocolate soil | |

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TILL SEED



SEAFOOD



SHELLFISH



GLUTEN



DAIRY



NUTS

ALCOHOL