

DARK


Chef's Collab X Sandy Ho
Los Angeles, California



Zucchini Blossom Fritters  **490**

Zucchini blossom fritters with Parmesan and feta cheese on avocado and herbs cream puree. Served with charred corn salsa confit sun gold tomatoes. Topped with poached egg, chilis and fresh coriander



Pickles Platter  **490**

Brie and Cantal cheeses, roasted Goshugaru cashew nut, homemade keto nut bread, homemade pickles (baby pink radish, purple cauliflower, okra, turmeric onion and gherkins)



Keto Breakfast Sandwich **450**

Fried egg, chicken and thyme sausage, adobo aioli and avocado sauce on keto almond bread slices, with rocket salad, dill, coriander, Zhoug sauce and Urfa chili.



Greek Salad **490**

Wild rocket salad with cucumber, confit sun gold tomatoes, heirloom tomatoes and Kalamata olives in an Italian dressing. Served on feta yogurt sauce, topped with crispy capers, mint, dill and anchovies



Jumbo Prawn Salad **690**

Grilled spicy jumbo prawn served with charred corn salsa, spring onion, okra, cabbages, red quinoa, red onion pickled, pistachio, pumpkin seed, lime and avocado sauce.



Lamb Chops **990**

Spice-rubbed Australian lamb shoulder chops served with flageolet beans mixed with stir-fried baby kale, grilled broccolini, baby carrots, tzatziki dipping sauce and Maldon smoked salt

