



### Culinary Philosophy

*Focusing on robust flavors and simplicity, using only the highest quality produce.  
Each dish is crafted to showcase the essence of its ingredients, allowing their natural flavors to shine through.*

*The glass is never half empty at our establishment – it's always overflowing with indulgence and sophistication.  
From arrival to departure, we are dedicated to creating memorable experiences that leave a lasting impression.*

## APÉRITIF

Lacroix Dunesse Brut Champagne, France  
175 / 925

Pierre Péters Blanc de Blancs, Champagne, France  
225 / 1245

Krug Grand Cuvée 173ème Édition, Champagne, France  
655 / 3800

## S N A C K S

Gillardeau Oysters Nr.4  
*Chinkiang shallot vinaigrette & lemon*  
55

Shrimp Cocktail  
*Handpeeled shrimps, classic cocktail sauce, Gochujang mayo  
& grilled sourdough bread*  
110

Scallop Toast  
*Roasted sesame & black garlic*  
110

Smashed Wasabi Avocado  
*Potato & lotus root crisps*  
75

## S T A R T E R S

Spicy Burrata  
*Crispy green salad, pickled tomato, raw scallions & crispy  
chili*  
135

Deep Fried Squid  
*Sesame mayonnaise, coriander & fresh lime*  
165

Sweet Langoustine Carpaccio  
*Yuzu & roasted cashews nuts*  
195

Hand Cut Beef Tartare  
*Pickled Porcini, green shiso &  
Gammel Knas*  
185

ADD CAVIAR + 125

**I D E A L   F O R   S H A R I N G**

*for two person*

Turbot

*Fried on the bone, ginger & espelette beurre blanc*

895

Grilled Half Chicken

*Fermented plum glaze, umami butter & citrus zest*

775

**M A I N S**

Black Sea Trout

*Fresh cabbage salad with mint, tomatillo & coriander salsa*

325

Steak Frites 300 gr

*Grilled striploin with Smith's spiced fries & XO hollandaise*

445

Mushroom Dumplings

*With scallion sauté & mushroom buillon*

195

**S I D E S**

*Grilled Hokkaido*

*Fresh papaya & lemon-miso vinaigrette*

95

Broccoli Sauté & Romanesco Sauce

95

*Smith's Salad*

95

Smith's Spiced Fries

65

XO-Hollandaise

55

Sichuan Pepper Sauce

55



## DESSERTS

Flaming Smith  
*Our take on the classic Baked Alaska*  
*Coconut & lime ice cream with flambé meringue*  
155

The Smith Dirty Sichuan Pudding  
*With Sichuan caramel sauce & vanilla ice cream*  
160

## SWEET WINE

|                                                                  |          |
|------------------------------------------------------------------|----------|
| 2024 Château Marie Plaisance Moelleux, Côtes de Bergerac, France | 75 / 625 |
| 2022 Domaine Chupin Coteaux du Layon, Loire, France              | 85 / 800 |

## FORTIFIED WINE

|                                                          |             |
|----------------------------------------------------------|-------------|
| NV Fonseca Guimaraens Ruby Port, Douro, Portugal         | 75 / 750    |
| NV Fonseca Guimaraens 20 yrs Tawny Port, Douro, Portugal | 150 / 1 500 |
| 1985 Mas Amiel Vintage Maury (10 L), Roussillon, France  | 185 (glass) |