

APÉRITIF

Lacroix Dunesse Brut Champagne, France
185 / 925

Pierre Péters Blanc de Blancs, Champagne, France
225 / 1 245

Krug Grand Cuvee 173^{ème} Édition, Champagne, France
655 / 3 800

SNACKS

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

STARTERS

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

IDEAL FOR SHARING
for two person

Turbot
Fried on the bone, ginger & espelette beurre blanc
895

Grilled Half Chicken
Fermented plum glaze, umami butter & citrus zest
775

MAINS

Black Sea Trout
Fresh cabbage salad with mint, tomatillo & coriander salsa
325

Steak Frites 200 gr
Grilled striploin with Smith's spiced fries, salad & XO hollandaise
395

Mushroom Dumplings
With scallion sauté & mushroom bouillon
195

SIDES

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

Mandarin brûlée
With crispy caramel
155

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	155 / 1 500
1985 Mas Amiel Vintage Maury (10 L), Roussillon, France	Glass 185

R.F.
SMITH
CONTINENTAL **THE DIRTY SICHUAN™** STEAK HOUSE

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.*

We Serve More Than Flavors.