

Zucchini Salad Ala Roma.....58

Oasis legend since we opened in 2011

*Julienne Zucchini, White Truffle Oil,
Lemon Juice, Pecorino Romano*

Istanbul Manti.....75

*Sea Fish Dumplings with Saffron,
Yogurt, Fresh Mint*

Mussels Rimesco.....79

*Sauteed Atlantic Mussels in
Rima's Catalan Romesco Sauce
(Almonds, Peppers, Olive Oil, Garlic)*

Brandade.....69

Classic Winter dish from Normandy

*Potatoes & Salt Cod Gratinee, Olive Oil,
Herbs de Provence with Grilled Crostini*

Lobster Chawan Mushi.....94

Traditional Japanese dish

*Steamed Dashi Shiso Custard, Lobster,
Edamame, Furikake*

Ducksciutto.....82

*French Toast, Red Wine Glaze with
Duck Breast "Prosciutto" style
(Dry aged for 3 months and thinly sliced)*

Scallop Risotto.....160

*Seared Sea Scallops on Fresh Corn,
Snow Peas and Truffle Risotto Arborio*

Jumbo Shrimps "Tokyo"120

*Tempura Jumbo Shrimps, Furikake
Cappellini, Dashi Stock, Asian Greens*

Sea Bass "Vietnam"130

*European Sea Bass Fillet, Vietnamese
Sauce of Kaffir Lime, Shallots & Black
Pepper, Glass Noodles Salad with Herbs,
Beansprouts, Thai Basil, Seasonal Fruit*

Duck Breast.....158

*Grilled Duck Breast, French Violet Glaze,
Tempura Grapes and Potato Puree*

Beef Fillet.....190

*Pounded, Thin Sliced Beef Fillet with
Brown Butter, Endives in White Wine,
Fermented Chilis, Tiny Black Lentils,
Ginger, Sake, Shallots, Chives*

Gnocchetti Di Sardi.....155

*Beef and Lamb Confit, Homemade
Gnocchetti, White Wine, Rosemary*

*Ask our staff about any dietary need or limit
you have, we have options for everyone.*