

Red Snapper Sashimi.....89

*Shiso Leaves, Fermented Shishito Chili,
Lemon Zest, Ginger Oil, Sakura Salt*

Zucchini Salad Ala Roma.....58

Oasis legend since we opened in 2011

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

Octopus Carpaccio.....89

*With Tuscan Rustica Salsa (Boiled Eggs,
Shallots, Capers, Lemon, Parsley, Olive Oil)*

Spinach Fettuccine.....79

*Handmade Pasta with Chili and
Spinach, Cherry Tomato Butter, White
Wine, Garlic Oil*

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)*

Sardinia.....155

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

San Francisco.....160

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

Marseilles.....110

*Grilled European Sea-Bass with Brown
Butter, French Capers, White Wine and
Lemon Capellini Pasta*

Paris.....158

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

Tuscany.....190

*Beef Filet Skewer with Brown Butter,
Endives in White Wine, Fermented Chili,
Lentil Miso, Ginger, Sake, Shallots,
Chives*

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