

Loft

RESTAURANT



Frena Eggplant with tahini, hot pepper jam	35
Hot & Spicy Garlic confit, harissa, fermented chili	26
Fish tartare (per serving) Toasted brioche, chirshi, pumpkin seed crumble	32
Sirloin tartare (per serving) Beef fat gratin, aioli, pickled shallots	38
Leek confit Skordalia, chicken and leek stock, sourdough bread	48
Bluefin tuna Blood orange gastrique, pickled beets & sorrel leaves	88
Arugula salad Citrus-coriander vinaigrette, mix seeds & nuts	68
Summer Tomatoes Tarragon, sourdough and anchovy tuile, za'atar oil, and fermented chili oil	72
East-West chicken salad Satay sauce, rice noodles, black sesame	83
Beef Fillet Carpaccio Za'atar oil, leek aioli, charred onion, fresh leaves	88
Corn and Sage Gnocchi Asparagus, paprika oil, hazelnuts	86
Roasted green salad Sea bass, basil aioli, lime	92
Fried Sea bream Pickled lemon, gremolata, schug and curry	142
Sea bass fillet Roasted tomato & oregano risotto, fresh greens	165
Schnitzel Lulu Coleslaw and grilled potatoes	90
Chicken breast Roasted lettuce, horseradish aioli, breadcrumbs, chicken jus & kaffir lime	125
Denver cut Jerusalem artichoke, artichoke chips, beef jus	135
Beef Fillet Roasted cabbage, herb gremolata and beef stock	240