

appetizers

	ITALIAN BURRATA	90		VEGETABLE & TOFU GYOZA	60
	Hibiscus dust & veloute, tomato and pine nuts tartare, basil puree			Minced vegetable and tofu dumpling, spicy asian sauce	
	VEGAN TARTARE ROLLS	70		CHICKEN & ROASTED GARLIC GYOZA	65
	Beetroot tartare, puree, avocado, soy mayonnaise			Minced chicken and herb dumpling, kohlrabi and apple slaw, spicy asian sauce	
	KALE QUINOA SALAD	70		CHICKEN SATAY SKEWERS	75
	Butternut squash & pomegranate seeds, goat cheese & toasted seed crumble			Roasted peanut sauce, pickled vegetables	
	USDA PRIME BEEF TARTARE	80		SPICY CAROLINA STYLE CHICKEN WINGS	65
	Egg jam, pickled & crispy onion, crumb fried bone marrow			Homemade barbecue sauce, sour cream dressing, baby gem lettuce	
	JAPANESE DYNAMITE SHRIMPS	95		WAGYU BEEF SLIDER	70
	Tempura fried shrimp, spicy mayonnaise			Potato bun, cheddar cheese, baby gem lettuce & tomato herb mayonnaise	
	CALAMARI FRITTI	75		BUTTERMILK CHICKEN SLIDERS	65
	Thai chilli, coriander, kaffir lime aioli			Spicy coleslaw, crispy lettuce and tomato	
	SINGAPOREAN CHILLI LOBSTER BAO	90		BOTANICA OYSTERS	140
	Homemade spicy sauce, coconut cream			6 pieces of Dikka bay oysters, tomato and gin dressing, basil	
	SEAFOOD BISQUE	65		CEVICHE RED SNAPPER	80
	Salmon, snapper & shrimp			Leche de tigre dressing, pineapple sheet, soil	
	KOREAN TOFU BAO	60		LAMB BAO	70
	Teriyaki, pickled vegetables, gochujang mayo			Grilled lamb, eggplant puree, spicy mayo	
	CRISPY CHICKEN WRAP	65		WAGYU STRIPLOIN TATAKI	90
	Hainanese rice, spicy sauce			Rice cake, crispy potato, shitake & cress	

All prices are subject to 7% municipality fee and 5% tax

While extra care has been taken during the preparation, there could still be traces of natural allergens. Please check with your server for further details.



TILL SEED



SEAFOOD



SHELLFISH



GLUTEN



DARY








NUTS



ALCOHOL

glo

sushi

  GLOCANO WILD	80	 CATERPILLER ROLLSTON	75
  Blue fin tuna, cucumber, salmon & crab meat, spicy mayonnaise, tobiko		 Asparagus, cucumber, takuwan, avocado, unagi, ponzu	
  SALMON TRUFFLE MAKI	85	 GARDEN TRUFFLE	65
 Teriyaki mushroom, truffle cream cheese, cucumber, tobiko		 Daikon, truffle paste, cucumber, avocado, asparagus, truffle mayonnaise	
  GLO SPECIAL ROLL	80	SUSHI PLATTER	135
 Norwegian salmon, avocado, feta, deep-fried katsu, teriyaki sauce		16 pieces of sushi and nigiri	
  TEMPURA AVOCADO	80		
 Philadelphia cheese, prawn tempura, crab stick, avocado, cucumber			

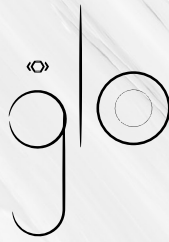
mains

  MISO MARINATED COD	145	  FLATBREAD A' LA MARGHERITA	90
 Japanese style baked cod, sautéed mushroom and greens		Fresh tomato sauce, burrata, basil	
  CHICKEN CURRY BOMB	135	  TRUFFLE AND BURRATA FLATBREAD	110
 Indian spice marinated chicken skewers, cumin rice, yogurt dressing, makhni gravy		Truffle sauce, mushrooms, burrata, arugula, grated truffle	
  GRANOLA CRUSTED RACK OF LAMB	180	  USDA PRIME FILLET OF BEEF	225
 Broad bean puree, salad, beetroot puree, lamb jus		 Potato and mushroom gratin, pumpkin puree, beef jus	
  BARBECUED CANADIAN LOBSTER	270	  PAN SEARED GNOCCHI	130
Wakame butter, baby gem salad		Mushroom veloute, pickled mushrooms, crispy mushrooms & truffle mascarpone	
  THAI INSPIRED GRILLED TIGER PRAWNS	185	 RISOTTO PRIMAVERA	115
Asian salad, puffed nori quinoa		Mélange of vegetables, beetroot and carrot puree, carnaroli rice, mascarpone, herbs	
  TRUFFLE SPAGHETTI CARBONARA	130	  BAKED TOMATO AND BURRATA RISOTTO	130
Truffle sauce, fresh truffle, herbs		Tomato sauce, pangarattato & burrata	

All prices are subject to 7% municipality fee and 5% tax

While extra care has been taken during the preparation, there could still be traces of natural allergens. Please check with your server for further details.









sides

- | | | |
|---|---|-----------|
|   | SAUTÉED ASPARAGUS & KING MUSHROOM | 45 |
| | Toasted almonds, herbs | |
|  | CHARCOAL CRUSHED POTATO | 40 |
| | Parmesan dressing, chives | |
|  | GRILLED ARTICHOKE | 40 |
| | Shallot Confit, Herbs, Oil | |
|  | WILD ROQUETTE & PARMESAN SALAD | 40 |
| | Balsamic dressing, parmesan shaving, oven dried cherry tomatoes | |
|  | TRUFFLE FRENCH FRIES | 45 |
| | Truffle dressing & truffle mayonnaise | |

desserts

- | | | |
|---|---|-----------|
|   | DOWN THE RABBIT HOLE | 65 |
| | Crème chantilly, caramel sauce, chocolate log, matcha soil | |
|  | 72% CHOCOLATE WARM CAKE | 65 |
| | Candied orange, homemade vanilla ice cream | |
|  | WONDERLAND | 65 |
| | Sugar glass, raspberry bavares, madeleine base, passion fruit gel, chocolate soil | |

All prices are subject to 7% municipality fee and 5% tax

While extra care has been taken during the preparation, there could still be traces of natural allergens. Please check with your server for further details.



TILL SEED



SEAFOOD



SHELLFISH



GLUTEN



DAIRY



NUTS



ALCOHOL