

# M Sharing







## RAW

- TSARSKAYA OYSTERS *Yuzu-Maracuja Vinigraitte* per Oyster 8 1/2 Dozen 40  
HAMACHI SASHIMI *Calamansi & pickled Kumquats, Basil- Oil* 25

## SIGNATURES

- TUNA TATAKI *green Asparagus, Salicorn, Basil Sorbet* 25  
BURRATA *Amarena-Cherries & Vinegar, Pistacio- Mbassy Coffeebean-Brittle* 23   
SESAME SIMIT *house-made Honey Butter, Bee pollen* 7   
OCTOPUS *a la Plancha Sweetpotato Puree, Harrissa Öl* 22  
A5 KOBE-WAGYU BEEF SANDO 70  
MFC MBASSY FRIED CHICKEN *Furikake, Trout Caviar, Yuzu-Mayo* 28 *with Imperial Caviar* 58  
PACCHERI AL PESTO DI PISTACHIO *Green Market Vegetables, Pistacio-Pesto, Lemon- Mascarpone* 33   
CANADIAN ANGUS BAVETTE 180g 42  
SHAWARMA MARINATED LAMB RACK *Oriental Ratatouille, Bulgur* 44  
LOUP DE MER *grilled Seabass, Datterini Tomatoes, Taggiaska Olives, Zucchini, Basil* 33  
MISO SALMON *Confit Salmon, Miso-Garlic-Mayo, Yuzugel, Pea Puree, Quinoa* 32  
GRILLED RED PRAWNS *5 grilled red Prawns, Aleppo Pepper, Aioli, grilled Lemon* 28


## GLOBALLY INSPIRED

- KALAMATA OLIVEBREAD *from the Bulle Bakery, Beurre d'Isigny-Butter, Maldon Salt* 8   
GREEK SALAD & TSATZIKI 22   
HUMMUS *grilled Brusselsprouts, Cranberry Chutney* 18   
BAKED BEETROOT *Goatcheese, Walnuts, Salmon Caviar, Grapefruit* 22  
POTATO MILLE-FEUILLE *Imperial Caviar, Creme Fraiche, burned Leek* 44  
SCALLOPS & FOIE GRAS SKEWER *Scallops & Foie Gras, Corn Puree, Coffee Jus* 38  
YELLOW CURRY CAULIFLOWER *roasted Cauliflower, Vegan Raita, Pomegranate-Jus* 24   
PACCHERI LOBSTER *Seafood Bisque* 48

## VEGGIES

- POMMES FRITES 8  
*with Parmesan & Truffle-mayo* +7  
GREEN ASPARAGUS 8  
CHINESE CUCUMBER SALAD 7  
WILD BROCCOLI 8

## FINALE

- FLOWERS & BERRIES *Sorbet, Champagne* 24   
CHOCOLATE GANACHE *Tahini Ice Cream* 18   
BASQUE CHEESECAKE BRULEE 17  
PISTACIO BAKLAVA *Vanilla-Cardammom Ice Cream* 22  
BLACKFOREST TIRAMISU 18