STARTERS

TUNA TARTARE 21.5
Yellowtail tuna tartare, Cajun mayo, pickled watermelon, corn nuts & little gem lettuce

STEAK TARTARE 22
Hand-cut beef tartare, cajun mayo, pickled radish, roasted bone marrow

SHRIMP BISQUE 16
Silky bisque of shrimp with sweet corn and subtle herbs

GRILLED PRAWNS 27
Grilled prawns from the Josper with Louisiana-style butter

STICKY CRISPY RICE (V) 14
Crispy rice, roasted pumpkin, tomatoes, chipotle, 2pcs

PULLED PORK CROQUETTES 12.5
Pulled pork croquettes, New Orleans ambasaus & tangy slaw

LOBSTER ROLL 18
Crayfish, pimenton butter, lime & trout roll, 2pcs

MAINS

SATCHMO'S GUMBO 29.5
Chicken thigh, crayfish, andouille sausage & Cajun spices

FLAT IRON STEAK (200G) 34
Celeriac and truffle purée, roasted wild mushrooms, flat iron steak, pickled onion

SHORT RIB 28
Short rib, green pepper cream, sweet & sour onion, smoked honey, bourbon & apple cider glaze

SEABASS 27.9
Seabass, corn, mussels, jalapeño & beurre blanc

MISO CAULIFLOWER (V) 22
Cauliflower steak, green peas pureé and miso

SIDES

GOLD FRIES 9

TRUFFLE MAC & CHEESE 9

GRILLED CAESAR SALAD 9

HONEY CARROTS WITH SMOKED BUTTER 8.5