

YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013

Dinner

STARTERS

MINI CARAMELIZED ONION SOURDOUGH LOAF 10
anchovies, chili mandarin olives, whipped butter

POMME DE TERRE GA, VEG 14
potato wedges, thai sweet chili sauce, crème fraîche

FRENCH ONION SOUP 22
foie gras, braised beef torchon, gruyère

BEEF TENDERLOIN TARTARE 24
chive waffle, hot sauce, chicken skin crumble, egg yolk, gorgonzola

MOULES FRITES GA 26
steamed pei mussels, smoked bacon, saffron cream, twice-cooked fries

SALADS

COBB SALAD GA 16
red wine prosciutto, cambozola, cured egg yolk, cherry tomato, pickled red onion, avocado, buttermilk dill dressing
+ baby prawns & baby scallops 12
or roasted chicken breast 12

COMPRESS MELON & HEIRLOOM TOMATO SALAD VEGAN 20
compressed melon, marinated heirloom tomato, pistachio dressing, coconut curd, deep water farms arugula

OYSTER CAESAR 28
cornmeal fried oysters, harissa sausage crumble, hydra greens romaine, capers, smoked oyster dressing

MAINS

SPINACH & ARTICHOKE SOURDOUGH FLATBREAD 24
marinated grilled artichoke hearts, boursin béchamel, bocconcini

HARISSA SAUSAGE SOURDOUGH FLATBREAD 24
spinach, ricotta, pickled red onion, tomato sauce, bocconcini

ENGLISH PEA & CONFIT DUCK LEG TAGLIATELLE 28
house-made pasta, confit duck, mint, manchego

LOBSTER CANESTRINI 42
house-made pasta, lobster tail, béchamel, gouda

GRILLED HALF CHICKEN GA 46
ginger & miso glaze, dinosaur kale, crispy yam, ginger sweet potato purée

BUTTER POACHED HAIDA GWAI HALIBUT 46
side stripe prawn mousse, potato chickpea croquette, grape tomato, artichoke, tahini eggplant purée, greek yogurt emulsion

10oz RIBEYE STEAK FRITES GA 58
café de paris beurre, deepwater farms arugula, red wine jus, manchego, pomme de terre

Chef's Choice

Three Course 60
+ Wine Pairing 30
Five Course 85
+ Wine Pairing 45



Full table participation is required for 5-course.