

SMALL PLATES

NYC Fried Chicken & Caviar.....	10g/28	50g/100	100g/160	
<i>Crispy fried chicken bites, ranch, caviar</i>				
Caviar Fish & Chips.....	10g/28	50g/100	100g/160	
<i>Golden fried cod goujons, tartar sauce</i>				
Steak Tartare & Lavosh.....				27
<i>Hand-cut fillet beef tartar, confit egg yolk, crispy Lavosh cracker</i>				
Tuna Tartare & Lavosh.....				27
<i>Hand-cut chutoro tartar, confit egg yolk, avocado emulsion, crispy Lavosh Cracker</i>				
AVI Caesar Salad (V).....				22
<i>Romaine lettuce, baby gem, parmesan, croutons, classic Caesar dressing</i>				
	- add grilled Galician Chicken Breast			+6
	- add ½ Native Lobster			+18
Spring Green Salad (V).....				16
<i>Mixed leaf seasonal salad, pickled red onions, chicory, house vinaigrette</i>				
Burrata Heirloom Tomato Salad (V).....				16
<i>Vibrant heritage tomatoes, burrata cheese, fresh basil vinaigrette</i>				
Smoked Cod Roe Taramasalata.....				14
<i>Creamy whipped cod's roe, keta, potato chips</i>				

SANDWICHES & BURGERS

LA Brioche Noire Lobster Roll.....				29
<i>Butter-poached lobster on toasted black brioche, citrus mayo</i>				
Entrecôte Baguette & Fries.....				29
<i>Sliced steak baguette with house sauce and fries</i>				
The Club House Sandwich.....				24
<i>Grilled chicken breast, crispy smoked bacon or turkey bacon, lettuce, tomatoes, mayo</i>				
Le Big Mac avec Truffle.....				46
<i>Aged-beef burger, brioche, cheddar, pickles, tomato, lettuce, signature sauce, truffle</i>				
AVI Tuna Burger.....				37
<i>Sesame-cruste tuna steak, brioche, lettuce, tomato, avocado, pickled mayo</i>				

HOME-MADE PASTA

Red Claw Lobster Linguine.....				48
<i>Handmade linguini with lobster bisque, Datterini tomatoes, caviar</i>				
Spicy Tomato Tequila Paccheri (V).....				34
<i>Paccheri pasta, creamy-rich pomodoro sauce, stracciatella, crispy basil</i>				
AVI Truffle Mac & Cheese (V).....				39
<i>Baked macaroni, creamy truffle béchamel topped with gruyere, fresh truffle</i>				



FROM THE OCEAN

Carabinero.....	1/25
<i>Butterflied XL Spanish scarlet prawns, spicy butter</i>	
Tuna Schnitzel & Celeriac Remoulade	30
<i>Crispy panko-cruste yellowfin tuna, topped with celeriac slaw</i>	
Mozambique Squid.....	38
<i>Crispy squid on a creamy bed of peri-peri sauce, topped with crispy potato strings</i>	
Sea Bass Tom Yum.....	38
<i>Roasted/Poached sea bass with fragrant tom yum sauce</i>	

FROM THE GRILL

Côte de Boeuf (Sharing for Two).....	145
<i>1kg</i>	
Fillet Steak with Smoked Bone Marrow.....	48
<i>200g</i>	
Australian Wagyu.....	85
<i>300g</i>	
Truffle Chicken.....	44
<i>Chicken supreme, truffle, seasonal asparagus, jus</i>	

FROM THE EAST

Bodrum Lahmacun Royal.....	80
<i>Thin flatbread with spiced lamb mince, yoghurt, fresh herbs, 24K gold leaf</i>	
Spicy Tomato Lahmacun (V).....	34
<i>Thin flatbread with tomato base, yoghurt, fresh herbs</i>	
Chicken Dum Biryani.....	42
<i>Slow-cooked marinated chicken, layered with light basmati, crispy onions</i>	

SIDES

French Fries (V).....	9
Truffle Parmesan Fries (V).....	16
Dauphinoise Potatoes (V).....	14
Sautéed Spinach (V).....	11
Spring Green Salad with House Vinaigrette (V).....	9
Heirloom Tomato Salad (V).....	12

