

LES BIG PLATES

	TAVERN CHICKEN (d) ▲	1395
	<i>Marinated Overnight, Served with Tempered Cucumber Yogurt</i> [530 Kcal]	
	BUFF SMASH BURGER (g) (d) ▲	1395
	<i>Double Smash Patty, American Cheese, Pickles, Potato Bun, Hot Honey Chips</i> [772 Kcal]	
	PULLED LAMB PO'BOY (g) (d) (n) ▲	1195
	<i>Slow Cooked Pulled Lamb, Creole Spiced Ketchup, Ginger Scallion Butter, Iceberg, Pickled Cucumber, Crisp Onion Shards</i> [606 Kcal]	
	LAMB GRILLADES (d) (a) (g) ▲	1395
	<i>Slow Cooked Lamb-Leg, Creamy Popcorn Grits, Kale, Hot Sauce</i> [422 Kcal]	
	CREOLE-SPICED LAMB CHOPS (d) ▲	3450
	<i>Jus, Potato & Arugula Salad, Greens, Citrus Extract</i> [866 Kcal]	
	PORK BELLY 'COUCHE-COUCHE' (d) ▲	1395
	<i>Pork Belly, Polenta Croutons, Bacon Bits, Spiced Sesame Milk, Roquette</i> [1191 Kcal]	

SIDEKICKS

	CHARRED ROBATA CARROTS (d) ●	750
	[172 Kcal]	
	BURNT MAC & CHEESE (g) (d) ●	750
	[328 Kcal]	
	SILKEN POTATO PUREÉ (g) (d) ●	550
	[361 Kcal]	
	GRILLED ASPARAGUS (g) (d) ●	895
	[137 Kcal]	
	48-HOUR FLATBREAD (g) ●	295
	[162 Kcal]	

BEFORE THE ICE MELTS

	SOBO BREAD (g) (d) ●	425
	<i>House Butter & Olive Oil</i> [278 Kcal]	
	CRISPY CORN BITES (g) (d) ●	795
	<i>Whipped Ricotta Cheese, Pico De Gallo, Grated Granny Smith</i> [456 Kcal]	
	LOUISIANA CURRY PUFFS (g) (d) ●	775
	<i>Chilli-Cheese Dip</i> [568 Kcal]	
	GAMBAS (d) (s) ▲	675
	<i>Smoked Ambad Prawns on Crispy Chicken Skin</i> [410 Kcal]	
	HOT DOG (g) (d) ▲	675
	<i>Wood-fired Baked Bread, Glazed Chicken Frankfurter, Peperonata Relish, Fried Onions</i> [556 Kcal]	
	MELON & PARMA TOAST (g) ▲	795
	<i>House-Made Ciabatta, Fresh Melon & Parma Ham, Bacon Jam, Balsamico</i> [750 Kcal]	

WAFER THIN PIZZETTE

	PISSALADIÈRE (g) (vg) ●	1050
	<i>Tapenade of Tomatoes, Olives, Capers, Garlic, Italian Basil</i> [473 Kcal]	
	SUN-DRIED TOMATO & BASIL (g) (d) (n) ●	1050
	<i>Candied Tomatoes, Pesto, EVOO, Cheese</i> [322 Kcal]	
	MUSHROOM & STRACIATELLA (g) (d) ●	1295
	<i>Mushroom Crème, Mushrooms, Truffle Oil</i> [583 Kcal]	
	CHICKEN CHORIZO (g) (d) ▲	1150
	<i>Kalamata Olives & Fermented Hot Sauce</i> [386 Kcal]	
	MORTADELLA (g) (d) (n) ▲	1195
	<i>Pork, Pistachio Pesto, Burrata Cheese, Rocket Leaves</i> [625 Kcal]	
	PEPPERONI (g) (d) ▲	1195
	<i>Drizzled with Hot Honey</i> [767 Kcal]	



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LES SMALL PLATES

	THE HOUSE SALAD (d) ● <i>Baby Gem, Roquette, Grilled Avocado, Goat Cheese</i> [278 Kcal]	1795
	ARTICHOKE & BRUSSEL SPROUT SALAD (d) ● <i>Fromage Frais Égoutté, Garlic Crisps, Pimento Oil, Citrus-Cilantro Drizzle</i> [358 Kcal]	1095
	VERTE SALAD (d) (n) (g) ● <i>Spinach & Citrus Gelée, Green Vegetables & Fruit, Candied Walnuts</i> [335 Kcal]	1095
	TOMATO CARPACCIO (g) ● <i>Heirloom Tomatoes, Creole-Spiced Tamari, Fresh Greens, Tomato Salt</i> [38 Kcal]	1050
	WHIPPED FETA & SCALLION DIP (g) (d) (n) ● <i>Served with Candied Walnuts and 48-Hour Proofed Flatbread</i> [541 Kcal]	1125
	E&T SKEWER (d) ● <i>Eggplant & Tofu Marinated in Mustard, Eggplant Mousse, Avocado Salsa, Chives</i> [456 Kcal]	795
	POTATO MILLE-FEUILLE (d) ● <i>Served with Potato & Truffle Crème Fraîche</i> [558 Kcal]	925
	TACO SOBO (d) ● <i>Cheese Corn Tortillas, Mushrooms, Onion & Chilli, Serrano Salsa, Truffle Cream, Popcorn</i> [283 Kcal]	1050
	COBB SALAD (d) (n) ▲ <i>Chicken Floss, Assorted Green Lettuce, Tomato, Avocado, Blue Cheese, Smoked Cashew Bacon Dressing</i> [290 Kcal]	1095
	TUNA & AVOCADO TARTARE (g) (d) (f) ▲ <i>Chilli Hollandaise & Crackers</i> [341 Kcal]	1250
	SALMON CARPACCIO (n) (f) (g) ▲ <i>Dehydrated Black Lime Vinaigrette, Basil Oil, Pine Nuts</i> [376 Kcal]	1650
	BLACKENED FISH SKEWER (f) ▲ <i>Red Snapper, Kumquat Relish</i> [257 Kcal]	1050
	CHICKEN PAILLARD WITH CAVIAR (g) (d) (f) ▲ <i>Fried Chicken, White Beurre Blanc & Caviar</i> [482 Kcal]	1195
	GARLIC CHICKEN (d) (g) ▲ <i>Bone-in Marinated Chicken Leg, Soy-Garlic Glaze, Burnt Garlic Bits</i> [886 Kcal]	1250
	B&P SKEWER (d) ▲ <i>Buffalo & Pork Marinated in Mustard, Salsa Verde, Chives</i> [585 Kcal]	1095

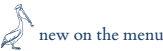


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	PENNE ALLA VODKA (g) (d) (a) ▲ / ● <i>Creamy Vodka Sauce, Pork Nduja, Parmesan / Can be made vegetarian</i> [663 Kcal]	1350
	SOFT SHELL CRAB LINGUINE (g) (d) (s) ▲ / ● <i>Macerated Onion, Garlic, Chilli, Parmesan / Can be made vegetarian</i> [717 Kcal]	1450
	CHILLI BUTTER FARFALLONE (g) (d) (s) ▲ / ● <i>Housemade Farfallone, Smooth Chilli Butter Sauce, Lump Crab, Pecorino, Herbs / Can be made vegetarian</i> [1078 Kcal]	1350
	BUTTER SQUASH RAVIOLI (g) (d) ● <i>Butternut Squash, Shallots, Burnt Sage Butter, Lime</i> [435 Kcal]	1195
	ÉTOUFFÉE RICE PILAF (d) ● <i>Cajun Spice, Creole Cabbage, Charred Corn, Mixed Vegetables</i> [439 Kcal]	1150
	SMOKED OYSTER MUSHROOM AU VIN (g) (d) (a) ● <i>Goat Cheese & Chilli Mousse, Focaccia, Wine-Porcini Froth</i> [394 Kcal]	1500
	RISOTTO (g) (d) (a) ● <i>Fennel and Edamame, Fennel Purée, Crisp Onion Shards</i> [638 Kcal]	1195
	CUMIN-CILANTRO ORZO (g) (d) ● <i>Crumbled Feta, Crisp Jackfruit</i> [762 Kcal]	1350
	SWEET POTATO PO'BOY (g) (d) (n) ● <i>Crisp Sweet Potato, Creole Spiced Ketchup, Ginger Scallion Butter, Iceberg, Pickled Cucumber</i> [588 Kcal]	1150
	WOOD-FIRED SEA BASS (d) (f) ▲ <i>Burnt Lemon, Spinach, Lime Velouté, Trout Roe</i> [641 Kcal]	2650
	LOBSTER GUMBO FRIED RICE (g) (s) ▲ <i>Gumbo Reduction with Andouille Pork Sausages</i> [847 Kcal]	2350
	FUMÉ PRAWNS (g) (d) (s) (a) ▲ <i>Oven Roasted Prawns with Ambad Prawn Pickle, Coconut Velouté, Served with 48 hour Proofed Flatbread or Brown Onion Pilaf</i> [564 Kcal]	2950
	LOUISIANA FRIED CHICKEN BURGER (g) (d) ▲ <i>Brined Chicken, Pickles, Potato Bun Served with Hot Honey Chips</i> [794 Kcal]	1395
	CHICKEN FRICASSE (d) (a) (g) ▲ <i>Deep Brown Roux, Mushrooms, Cream, Sticky Rice</i> [851 Kcal]	1395
	CHICKEN PICCATA (g) (d) ▲ <i>Skillet-Seared Chicken, Lemon Butter Sauce, Brown Onion Pilaf</i> [704 Kcal]	1395



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LES DESSERTS



HONEY TOAST (d) (g) ▲

795

Toasted Milk Bread, Vanilla Bean Whipped Mascarpone, Seasonal Fruit [415 Kcal]

SOBO CHOCOLATE PÂTÉ (d) (a) ▲

1095

70% Dark Valrhona Chocolate, Bourbon Whiskey, Key Lime Crème Fraîche [420 Kcal]

FRIED BEIGNET WITH CAVIAR (g) (d) (f) ▲

1095

Ginger Brûlée Beignet, Fried, Topped with Caviar / Can be served sans caviar [367 Kcal]

BURRATA ICE CREAM (d) (n) ●

675

*Eggless Burrata Ice Cream, Drizzle of Honey & Orange Blossom Vinaigrette,
Toasted Almonds* [318 Kcal]

BURNT CHEESECAKE (d) ▲

1095

Served with Berry Compote [436 Kcal]



new on the menu

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