

**Freshly Shucked Oysters On Ice**  
"3" Sauces and Lemon  
ASK OUR SERVER THE JET-FRESH SELECTION

**CRUDO & CARPACCI**

- P** **Spanish Farm-Raised Bluefin Tuna Tartare** **188**  
Slow-Cooked Egg & Creamy Tuna Sauce
- Scottish Salmon Carpaccio** **148**  
Mediterranean Salsa & Lemon Basil Dressing
- Hokkaido Scallop Carpaccio** **188**  
Avocado, Aji Panca, Passion Fruit, Crispy Rice
- Heirloom Tomato Tartare** **158**  
Burrata Cheese, Balsamic Jelly
- Beef Carpaccio Roll** **178**  
Rocket, Stracchino Cheese and Truffle
- P** **Piemontese Style Beef Tartare** **188**  
Parmigiano Reggiano & Sweet Onion Crostini



## STARTERS


	<b>Harlan G's Deviled Crab Cake</b>	<b>188</b>
	Mango, Salted Black Bean Salsa	
<b>P</b>	<b>Foie Gras &amp; Warm Eel</b>	<b>188</b>
	Apple Puree, Sweet Chili Sauce	
	<b>Grilled Italian Baby Squid</b>	<b>178</b>
	Chorizo, Haricot Beans & Saffron Aioli	
	<b>Buffalo Mozzarella</b>	<b>158</b>
	Pesto, Salsa Romesco and Tapenade Toast	
	<b>Grilled Dutch Veal Tongue</b>	<b>178</b>
	Nicoise, Chopped Egg Vinaigrette	
	<b>"Emilia Romania" 24 Months Aged Parma Ham</b>	<b>168</b>
	Melon, Rocket and Black Truffle Honey	
	<b>Iberico 36 Months Aged 5J Ham</b>	<b>248</b>
	Pan Con Tomate and Manchego Cheese	
	<b>Italian Pork Head Testa Flatbread</b>	<b>148</b>
	"4" Cheese, Truffle & Green Salsa	
<b>P</b>	<b>Bouillabaisse Soup</b>	<b>148</b>
	Garlic Toast and Gruyere Cheese	
	<b>Porcini Mushroom Bisque</b>	<b>108</b>
	Parmesan Crumbs and White Truffle Oil	



## SALADS

- Italian Rocket Salad** **148**  
Roasted Pumpkin Seed and Shaved Pecorino Cheese
- Caesar Salad** **138**  
Sun-Dried Tomatoes, Smoked Anchovy, Croutons, Parmigiano
- Harlan G's Chopped Salad** **148**  
Romaine, Roasted Vegetables, Chick Peas, Cured Meats, Cheese, Olives and Mustard Ponzu Dressing

## STONE-POT PAELLA

- Seafood Bomba Rice** **288**  
Shrimps, Squids, Clams, Chorizo & Saffron
- Black Ink Bomba Rice** **268**  
Sea Scallop & Crispy Baby Squids
-  **Spanish Duroc Pork Ribs Bomba Rice** **288**  
Chorizo and Piquillo Peppers

*All Paella Served with Home-Made Garlic Aioli*



# HARLAN G "THE KING OF PASTA"

## HAND-CRAFTED FRESH STUFFED PASTAS

- P Hokkaido King Crab Ravioli, Tomato Basil Sugo** **368**  
One of My Favorite Pastas "Sweet & Tasty"

## HAND-CRAFTED DRIED PASTAS

- Rigatoni, Rustic Italian Sausage** **198**  
Anchovy, Chili Flakes, Broccoli and Pecorino Cheese

- Linguine, Diamond Clams** **258**  
Crispy Garlic, White Wine, Parsley, Chili

- 
- The Famous "Mac & Cheese", Sausage and Truffle** **188**
- 

## HAND-CRAFTED FRESH PASTAS

- P Spaghetti, Spanish Red Prawns In My Secret Sauce** **428**

- Black Squid Ink Tagliolini** **268**  
Tiger Prawns, Clams, Squids, Basil and Roasted Garlic

- Italian Egg Pappardelle** **238**  
Spanish Pork Ragout, Herb Mascarpone

- Tomato Fettuccine** **188**  
Creamy Pesto and Pinenut Crust

## RISOTTO

**P**

### Italian Arborio Rice, Maine Lobster

Sukura Shrimps, Lobster Sauce, Basil and Bottaga **388**

**P**

PENTHOUSE SIGNATURE DISH

All prices are subject to 10% Service Charge

# JOSPER COAL GRILL OVEN

Spanish in origin & heating up to 500 degrees, the Josper is both an oven and a grill, adding a unique flavor & texture from the finest embers, while retaining the natural juiciness in all meats.

## 60 DAYS WET-AGED U.S. BRANDT BEEF

**Rib-Eye Steak 12 oz 420**                      **Striploin Steak 12 oz 400**

**Fillet Mignon 6 oz 390**                      **Hanger Steak 10 oz 350**

---

## 60 DAYS WET-AGED U.S. SUPER PRIME BRANDT BEEF

**Rib-Eye Steak 12 oz 600**       **Striploin Steak 12 oz 520**

Choose Your Sauce

*Horseradish Crème Fraîche / Bèarnaise / "3" Mustard Sauce*

---

## SLOW-COOKED

**Spanish Duroc Pork Ribs 350**

Tender Slow-Cooked Then Grilled at 500 Degree To Get Crispy and Juicy

**Australian Lamb Chops 8 oz 388**

---

## FOR SHARING

 **Rib-Eye On Bone 35 oz For "2-3" 1280**

**Australian Grain-Fed Yellow Chicken For"2" 398**

Marinated with Garlic, Herbs, Sea Salt, Lemon and Black Pepper



## MAIN COURSE

	<b>Roasted Wild Salmon Steak</b>	<b>258</b>
	Tiger Prawns, Chorizo, Spanish Onion & Paprika Aioli	
	<b>Baked Miso Cod</b>	<b>298</b>
	Spring Onion Potato and Black Truffle Dashi	
	<b>Pecorino Crusted Lamb Rack</b>	<b>398</b>
	Smoky Eggplant, Garlic Jus	
	<b>Spanish Pork Chop</b>	<b>348</b>
	Melting Taleggio, Funghi Misti & Grain Mustard	

## SIDE DISHES 78

**Tater Tots, Blue Cheese Dip**

**Roast Asparagus, Lemon Olive Oil**

**Crispy Fries, Truffle Dipping Sauce**

 **Creamed Spinach, Fontina Nutmeg**

**Wild Mushrooms, Garlic and Basil**

**Mashed Potatoes, French Butter**

**Green Beans, Anchovies, Garlic, Tomatoes**

**Crispy Onion Rings, Smoked Ranch Dip**

