



SERENITEE FEBRUARY FIXE

ONE MONTH. NINE PRIX FIXE MENUS. ENDLESS REASONS TO DINE OUT.

beverage specials

MIDAS TOUCH

whiskey, oolong & miso honey, lemon 13⁵⁰

BROWN BUTTER & SAGE SOUR

brown butter & sage-infused gin, sage syrup,
lemon, egg white 14

STÉPHANE OGIER "LE TEMPS EST VENU"

Côtes du Rhône, France 12/46

SPARKLING YUZU LEMONADE NA

yuzu, lemon, simple syrup, soda, mint 8

*The Spot's February Fixe menu is available a la carte,
or make it a prix fixe & choose one option from all three courses for \$10 off*

starters

HAMACHI CRUDO GF

yuzu vinaigrette, fennel, burnt orange, aleppo chile, sea bean 16
add spicy yuzu koshu 3

SMOKED CARROTS + FRISEE GF V

za'atar vinaigrette, lemon kefir yogurt, sumac, pistachio gremolata 13

PARSNIP BISQUE GF V

yukon potato, curry-roasted apple, parsley 10
add toasted focaccia 4

FRIED CHICKEN CROQUETTES GF

carrot & spinach stuffed, katsu sauce, scallion 14
add pickled ginger 2 • extra katsu 3

mains

ROASTED DUCK LEG

chili-glazed potato, lacinato kale, roasted fennel, coriander honey 28

SHORTRIB GNOCCHI

confit wild mushroom, pearl onion, spinach, rosemary, mulled wine reduction 32
add truffle butter 4 • roasted poblano 2

WINTER RISOTTO

smoked parsnip, roasted celery root, fried sage, brown butter pancetta, watercress 26
MAY BE MODIFIED TO BE VEGETARIAN
add grilled shrimp 9 • grilled chicken 7 • seared salmon 10

SEARED TUNA GF

nori & shiso crusted, jasmine rice, tom-yum, roasted cherry tomato, soy-marinated mushroom, cilantro 30
add korean chili 2

desserts

APPLE COFFEE CAKE

roasted apple puree, whipped cream, cinnamon oat streusel 12
MAY BE MODIFIED TO BE GLUTEN FREE
add vanilla ice cream 3

DUBAI CHOCOLATE COBBLER

chocolate fudge cake, pistachio ice cream, minted crunch topping 12