

AWAKEN your palate | DELIGHT in the playful presentation  
leave any PRECONCEIVED NOTIONS of dining behind | ASK  
questions | DIG right in | TRY new things | SHARE  
allow us to INDULGE you in this amazing CULINARY JOURNEY |

**|QSINE GREENS** Fresh Market Salad w/Arugula, Radicchio, Frisée, Watercress, Spinach, Pomegranate Emulsion, Crispy Goat Cheese Crumble  
**|SPRING ROLLS** Baby Back Spring Rolls w/Chipotle Coleslaw & White Truffle BBQ Sauce {or} Vegetable Mélange w/Cilantro, Chipotle Coleslaw, Sweet & Sour Sauce  
**|SOUPE & SOUFFLÉ** [CHILLED SOUP] Celery Root • Green Pea • Tomato Basil [HOT SOUFFLÉ] Crab+Asparagus • Lobster+Yellow Corn • Cheddar Cheese  
**|M'S FAVORITES** [share for 2 or more] Patlican Salata • Mixed Olives • Tzatziki • Eggplant Imam Biyaldi • Tabbouleh • Hummus • Chicken Hofta • Zathaar Lamb Chops • Hibbeh • Mediterranean Chili • Falafel • Goat Cheese Cigars  
**|VEGETABLE DU "JATOUR"** [select 4] Carrot-Cardamom, Green Pea-Mint, Broccoli-Cheddar, Sweet Potato-Raisin, Spinach-Garlic, Cauliflower-Apple, Parsnip-Shallot, Potato-Truffle, Eggplant-Tomato & Olive  
**|SUSHI LOLLIPOPS** Nigiri Sushi, Soy Center, Wasabi Mayo & Pickled Ginger-Radish Salad  
**|TAJ MAHAL** [share for 2 or more] Chicken Tikka Masala • Rogan Josh • Palak Paneer • Malai Hofta • Chole • Veggie Samousa • Shrimp Vindaloo  
**|PAINTER'S MIGNON** Filet Mignon w/palatable pleasers  
**|LAVA CRAB** Alaskan King Crab, Sweet Yellow Corn & Scallions, Hataifi w/Old-Bay Lobster Sauce  
**|DISCO SHRIMP** Bouillon Poached Tiger Shrimp, Avocado, Tomato & Celery, w/Cocktail Aioli and Crunchy Toppings  
**|SALMON CATAPLANA** Salmon "Cataplana Style" w/Saffron Broth, Tomato Ravioli, Chorizo, Garlic Confit, Fennel & Leeks  
**|PERSIAN KEBOB** Skewered Tender Chicken, Garlic & Spices w/Vegetables, Yellow Rice-Pilaf & Tooni Sauce  
**|SLIDER PARTY** Grilled Hobe Beef Patties, Aged Wisconsin Cheddar, "Qsine Slider Sauce", Brioche Buns & Garnishes...  
**|TACO "ROYALE"** Black Angus Sirloin Steak, Unordinary Tacos, Caramelized Onion-Poblano & Mortar Pestle Guacamole  
**|MEATBALL TRILOGY** Hobe w/Cheddar & Marinara Sauce • Veal w/Mushrooms & Marsala Sauce • Turkey w/Cranberry & Sage Gravy  
**|TRESEVICHE** Tiger Shrimp & Bay Scallops w/Lemon Juice, Tequila, Cilantro, Tomato & Jalapeño Oil • Salmon w/Yuzu Citrus, Cucumber, Vodka & Basil • Sea Bass w/Lime, Red Onion, Choclo, Avocado & EXVOO  
**|CRUNCHY MUNCHIES** Gaufrettes • French Fries • Sweet Potato Strings • Vegetable Chips • Potato Croquettes • Spicy Parsnip Crisps w/"Squeezable Sauces"  
**|CHINESE×MARTINI=CHITINI'S** Orange Chicken • Hung Pao Shrimp • Beef & Pepper in Black Bean Sauce • Stir-Fry Vegetables • Sweet & Sour Pork • Sticky Rice w/Dipping Sauces  
**|LOBSTER ESCARGOT** Lobster & Escargot Fritters w/Parsley-Garlic Butter Sauce  
**|"POPCORN" FISH 'N' CHIPS** Boddingtons Battered Codfish & Chips, Malt Vinegar or Aioli

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