

To Begin		
Homemade Bread (G) 90 <i>Served with three dips</i>		
Sundried Tomato and Feta (D,V)	Labneh with Pomegranate and Zaatar (D,N,V)	Olive Tapenade

SALADS

Crab Salad (SH)	210
<i>Lettuce, asparagus, grilled pineapple, crab, and mustard dressing</i>	
Mediterranean Salad (D,V)	120
<i>Datterino tomato, artichoke, olives, feta and mustard dressing</i>	
Babylon Salad (S,G)	130
<i>Sesame dressing, Tenkatsu, and tobiko</i>	

COLD STARTERS

Burrata (D,V,N)	130
<i>Grilled peaches, datterino tomatoes, pesto, and black quinoa</i>	
Beef Tartare (G)	180
<i>Toasted sourdough</i>	
Wagyu Carpaccio (D)	175
<i>Pears, gorgonzola, smoked oil, pickled mushrooms, and rocket leaves</i>	

HOT STARTERS

Ascolana Olives (G)	110
<i>Stuffed green olives with ground beef and honey mustard sauce</i>	
Crispy Squid (SH,G)	140
<i>Espelette pepper and yuzu mayo</i>	
Padron Peppers (D,V)	90
<i>Feta, sundried tomatoes, and toasted pumpkin seeds</i>	
Kimchi Croquettes (D,G)	120
<i>Citrus mayo</i>	
Lobster Roll (SH,D,G)	240
<i>Grilled lobster tail, celery, basil, and dill</i>	
Rock Shrimp Tempura (SH,G)	180
<i>Spicy mayo and wasabi salt</i>	
Crispy Octopus (SH,G)	230
<i>Spicy glaze and coriander emulsion</i>	

SUSHI

Mushroom (SE,G)	110
<i>Enoki tempura, confit eringi and pickled portobello</i>	
Crispy California (SH,SE,G)	130
<i>Fresh crab, avocado, julienne cucumber and yuzu mayo</i>	
Spicy Tuna (SE,G)	150
<i>Yuzu tobiko, pickled jalapeño, and Oscietra caviar</i>	
Ebi Tempura (SH,SE,G)	115
<i>Crispy prawns, avocado, and spicy mayo</i>	
Salmon Abura (SE,G)	115
<i>Asparagus, avocado, and yuzu kosho glaze</i>	
Wagyu (SE,G)	130
<i>Asparagus, Yamagobo and kumquat</i>	

PIZZA

Diavola (D,G)	150
<i>Tomato sauce, mozzarella, salami, jalapeño, and oregano</i>	
Burratina (D,V,G)	150
<i>Tomato sauce, burrata, and confit cherry tomatoes</i>	
Truffle (D,V,G)	200
<i>Truffle sauce, scamorza, and black truffle flakes</i>	

PASTA

Sorrentina (D,V,G)	190
<i>Calamarata pasta, tomato, basil, and burrata</i>	
Arrabbiata (D,SH,G)	200
<i>Paccheri pasta, shrimp, chili, and dill</i>	
Lobster Linguine (Whole or Half) (D,SH,G)	770/380
<i>Lobster sauce, lemon and dill</i>	
Truffle Tagliolini (D,V,G)	380
<i>Homemade tagliolini, black truffle sauce, and seasonal truffle flakes</i>	

MAINS

Wagyu Tomahawk	1,500	Grilled Chicken (Whole or Half) (G)	400/250
<i>Choice of sauce; Mushroom (D) or Peppercon (D)</i>		<i>Babylon-style marination, gravy sauce, crispy iceberg lettuce, homemade mayo and chives</i>	
Wagyu Tenderloin	460	Grilled Wild Sea Bass (Whole or Half) (D)	400/250
<i>Choice of sauce; Mushroom (D) or Peppercon (D)</i>		<i>Lemon butter sauce and herring caviar</i>	
Wagyu Ribeye	420	Tiger Prawns (D,SH)	255
<i>Choice of sauce; Mushroom (D) or Peppercon (D)</i>		<i>Chili herb butter and fennel</i>	

SIDES

Grilled Asparagus (D,V)	65	Mashed Potatoes (D,V)	60
<i>Lemon and grated parmesan</i>		<i>Chives</i>	
Triple-Cooked Chips (D,V)	100	Broccolini (N,V)	65
<i>Parmesan and black truffle</i>		<i>Almond Flakes and ginger dressing</i>	



Desserts

Meringata (D,V)	100
<i>Chantilly cream, pastry cream, mint, and fresh berries</i>	
Tiramisu (D,V,G)	100
<i>A twist on the classic</i>	
Chocolate Bar (D,V,N,G)	180
<i>Ganache and marshmallows</i>	
Babylon Croquembouche (D,V,G,N)	480
<i>Pistachio, pastry cream, aerated chocolate, and salted toffee</i>	
Fruit Platter (V)	355
<i>Seasonal fruits and homemade sorbets</i>	