FOR THE APERO

HUMMUS Chickpeas, Taggiasca olives, pickles, fresh coriander	14
TRUFFLE PIZZETTA Stracciatella, mozzarella, truffle	28
CRISPY CALAMARIS Lemon, tartar sauce	16
AVOCADO TART Lemon olive oil, crab meat, curried mayo, pink grapefruit	22
SHRIMP BURGER (3 pcs) Tartar sauce, salmon roe, lettuce	26
TIN OF CAVIAR (30g) Blinis, sour cream	58
STARTERS	
SEABREAM CEVICHE Citrus vinaigrette, pomegranate, pickled red onions	25
LOBSTER ROLL Toasted brioche, lobster, sriracha mayo, baby romaine, celery	28
BLUEFIN TUNA TARTARE Spicy mayo, ginger, chili, coriander, lime, mizuna leaves	26
EGGPLANT PARMIGIANA Parmesan espuma, scamorza, confit and roasted tomatoes, basil oil	19
YUZU GRANITA OYSTERS (3 pcs) No. 3 Pacific oysters, sour cream, dashi broth, apple, cucumber	22
BURRATA WITH APRICOTS Cherry tomatoes, lemon verbena, lightly smoked apricots	21
BEEF CARPACCIO Aged Parmesan, arugula, extra virgin olive oil	24
GRILLED OCTOPUS SALAD Tomato, basil, Taggiasca olives, celery, lemon dressing	25
KING PRAWNS WITH SHISO MOUSSELINE (2 pcs) Butter-shiso mousseline, green chili	24
LILY'S STYLE DIM SUM (4 pcs) Pork dumpling, seared foie gras, hoisin barbecue sauce	23

-LILY'S-

LILY'S-PASTA

TAGLIOL	INI ALLE VONGOLE
Garlic, par	sley, red chili, clams
LILY'S PA	CCHFRI
	uce, aged Parmesan, basil oil
SDICVIO	BSTER LINGUINE
	ice, lobster, fresh tarragon
FISH	
FISH	
SEMI-CO	OKED SALMON
Pak choi, t	eriyaki glaze, sesame seeds, lime, nor
ROASTEE) SEA BASS FILLET
Sauce vier	ge, seasonal vegetables, creamy mash
SOLE ME	UNIÈRE (500g)
	-style mashed potatoes, wilted spinac
COD FILL	FT

MEAT

ROASTED POULTRY Morel sauce, glazed carrots, creamy mashed potatoes	36
DUCK BREAST Seared foie gras, orange "Bigarade" sauce, pak choi, glazed carrots	42
BLACK ANGUS TOMAHAWK (1.3kg – for two people) Baby potatoes, Café de Paris sauce, garden salad	156
BEEF TENDERLOIN WITH GREEN PEPPERCORN SAUCE French fries, mixed greens	48

SIDE DISHES

LETTUCE HEART SEASONAL VEGETABLES MASHED POTATOES - FRENCH FRIES BÉARNAISE - PEPPER - MORELS

	37
	28
	48
seaweed, crushed peanuts	36
ed potatoes	36
h	68
ashed potatoes	38

6	
8	
6	
6	

DESSERTS

LEMON PIE

CHERRY CLAFOUTIS	14
Served with vanilla ice cream	
CRÈME BRÛLÉE Infused with Madagascan vanilla	12
LILY'S DAME BLANCHE Warm chocolate sauce, cocoa crumble, whipped cream	12
RED FRUIT PAVLOVA Strawberries, raspberries, blackberries, blueberries, red fruit sorbet	13
HAZELNUT FRENCH TOAST Praline ice cream, roasted hazelnuts, salted butter caramel	14
CHOCOLATE MOUSSE (to share) Chocolate sauce, cocoa nibs	24
COCKTAILS DESSERTS	
TIRAMISU MARTINI	15
ESPRESSO MARTINI	15
ITALIAN COFFEE	15

15

LILY'S

Would you like information on the presence of allergens in our products?

Our managers will be happy to inform you





