

DINNER

PERUVIAN SHRIMP CEVICHE

mango, serrano pepper, cilantro, tostada
19

SEARED DIVER SCALLOPS

corn purée, pumpkin seed oil, sunchokes
19

OYSTERS ROCKEFELLER

sambuca romana, spinach, aged parmesan
19

ACORN SQUASH BURRATA

brown butter sage, pine nuts, crostini
18

BRUSSEL SPROUTS & YUZU GASTRIC

18

FRIED ASPARAGUS

spicy aioli, calabrese peppers
18

PAN SEARED SALMON

pomelo beurre blanc, asparagus, fried capers
28

CHICKEN PAILLARD

dijon olive oil, wild arugula, charred tomatoes,
aged parmesan
26

WAGYU HANGER STEAK

chimichurri, robuchon mashed potatoes,
brussel sprouts
28

MORROCON LAMB MEATBALLS & BABAGANOUSH

calabrese peppers, olives, paprika
26

WILD MUSHROOM RISOTTO

dried blueberries, arugula, gruyère
24

ASK FOR OUR DESSERTS

saline

Saline Lounge invites you to indulge with us in an experiential journey of cuisine through the Mediterranean, North Africa and South-East Asia.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.