

SOVEREIGN

KITCHEN • RAW BAR • SPIRITS



Starter

(CHOICE OF)

SEASONAL SALAD

Sugar snap peas, snow peas, arugula asparagus, furikake, red onion, and cracked pepper with a ginger lemon ricotta dressing.

BRUSSELS

Fried brussels tossed in a maple bourbon gochujang glaze, fried tofu, scallions, walnuts and dried cranberries.

POKE CRISPS

Fried rice paper, tuna, kewpie mayo, sriracha, chili oil, sesame oil, kimchi cucumber salad and black sesame seeds.

Entrees

BRANZINO

Butterflied and char-grilled Mexican style Branzino with Italian salsa verde and a argula, fennel, couscous and apple salad.

STEAK FRITES

Sovereign's twist on this classic dish. Our savory white truffle fries topped with thinly sliced Filet Mignon.
Served with a house bordelaise sauce.

GRILLED CHICKEN SKEWERS

Marinated and grilled Peri Peri spiced chicken, dill mayo, pickled onion drizzle and micros. Served with roasted corn tabbouleh.

Dessert

(CHOICE OF)

Peanutbutter Pie or Panna Cotta