

STARTERS

Big Eye Tuna Tartare Cones	36
Chili Aioli, Shaved Bonito, Scallions, Masago	
Chicken 'Laksa' Spring Roll	22
Dry Fried Rice Noodles, Kalamansi, Chili Padi, Laksa Leaf, Coriander	
Pan Seared Pork Dumplings	20
Spicy Black Vinegar, Garlic, Cilantro	
Smoked Scottish Salmon	22
Herb Blinis, Dill Crème, Chives, Red Onion	
Hand Cut Agnolotti	32
First of the Season Sweet Corn, Mascarpone, Sage, Parmesan	
Squid Ink Garganelli Pasta	48
Frutti Di Mare, Basil, Confit Cherry Tomatoes	

SALADS

Bincho Grilled Salmon Salad	29
Hijiki Seaweed Rice, Korean Banchan, Gochujang, Chili	
Sashimi Salad	46
Big Eye Tuna, Yellow Tail, Scallops, Myoga, Ikura, Shiso Leaf, Citrus Ponzu	
Grilled Mediterranean Prawns	36
Kalamata Olives, Feta Cheese, Cucumbers, Toasted Pine Nuts	
Maine Lobster Cobb Salad	44
Avocado, Tomatoes, Blue Cheese, Haricot Vert, Cherry Wood Smoked Bacon, Egg	

SANDWICHES & MAINS

K. B. L. T.	32
Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket	
Grilled Angus Beef Burger	36
Aged Cheddar, Onion Marmalade, Chili Aioli, French Fries	
Grilled Organic Chicken Club	31
Cherry Wood Smoked Bacon, Herb Aioli, Tomato, Comté Cheese, Organic Egg	
Soft French Omelet with Black Truffles	42
House Made Black Truffle Ricotta, Shaved Black Truffles, Roasted Fingerling Potatoes, Arugula Salad	
Pan Roasted Organic Chicken	42
Leek-Potato Purée, Wild Field Mushrooms, Natural Cooking Juices	
Steamed Norwegian Salmon	42
Bok Choy, Lotus Root, Water Chestnut, Sweet Soya Sauce, Lemongrass Scented Jasmin Rice	
Grilled Iberico Pork Chop	48
Carrot Purée, Asparagus, Maitake Mushrooms, Caramelized Garlic, Rosemary, Natural Jus	
Grilled USDA Prime Sirloin 'Steak Frites'	65
Petite Rocket Salad, Sauce Béarnaise, French Fries, Garlic and Thyme	

Prices do not include prevailing GST and 10% Service Charge

Executive Chef, Josh Brown

Chef De Cuisine, Greg Bess