



STARTERS

前菜

Japanese Fried Chicken “Karaage” Kewpie Togarashi Aioli, Lemon 19

酥脆日式炸鸡“唐扬鸡块” 丘比辣味蛋黄酱、柠檬

Chicken ‘Laksa’ Spring Roll Calamansi, Chili Padi, Laksa Leaf 19

“叻沙”鸡肉春卷 卡曼橘、指天椒、叻沙叶

Burrata with Confit Vietnamese Kumquats Crispy San Daniele Prosciutto, Sicilian Pistachios, Parmesan (V) 28

布拉塔奶酪配越南金桔 香脆圣丹尼尔火腿、西西里开心果、帕玛森奶酪

Cassolete of “Trippa alla Romana” Tomato Braised Tripe, Burrata, Mint, Grilled Baguette 29

罗马红烩牛肚 番茄烩牛肚、布拉塔奶酪、薄荷、烤法棍面包

Big Eye Tuna Tartare Cones Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago 32

大眼金枪鱼塔塔卷 辣味蛋黄酱、酱油、芥末、鲣鱼片、香葱、多春鱼鱼子

Sashimi Salad Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu (RS) 46

生鱼片沙拉 大眼金枪鱼、黄条鲷、北海道扇贝、日本生姜、三文鱼籽、紫苏、柑橘柚子醋

Hamachi & Hokkaido Scallop “Ceviche” Soy, Yuzu, Ikura, Coriander, Kinome 38

秘鲁酸橘汁腌鱼生 酱油、柚子、三文鱼籽、香菜、木芽

Kaluga Queen Caviar Lemon Herb Blinis and Traditional Accompaniments 150

卡露伽皇后鱼子酱 柠檬香草薄煎饼和传统配菜

Agnolotti with Porcini Mushrooms Parmigiano-Reggiano (V) 28/38

意式牛肝菌饺 帕玛森奶酪

Orecchiette with Veal Ragu Confit Tomato, Porcini, Kampot Pepper, Pecorino 31/41

意式猫耳朵面配小牛肉酱 油封番茄、牛肝菌、贡布胡椒、佩科里诺羊奶酪

MAINS

主菜

Lebanese Style Grilled Squash “Salad” Eggplant Caviar, Goat Cheese, Pine Nuts, Tomatoes, Falafel, Mint (LS) 24

Lebanese Style 烤夏南瓜“沙拉” 番茄鱼子酱、山羊奶酪、松子、烤蕃茄、炸鹰嘴豆饼、薄荷

Falafel Burger Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket (V) (VG) 30

炸鹰嘴豆饼汉堡 烤甜椒、哈里萨辣味蛋黄酱、菲达奶酪、芝麻菜

Honey Miso Broiled Black Cod Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) 48

蜜汁味噌炙黑鳕鱼 羊栖菜甜米、自制日式腌菜、三文鱼籽、芥末、香葱、芝麻

Charcoal Grilled Cheeseburger Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam 36

烤芝士汉堡 格律耶尔干酪和熟成切达奶酪、蒜味蛋黄酱、熏制墨西哥辣椒洋葱

Grilled Iberico Pork Loin Braised Fennel, Marcona Almonds, Romesco, Quince Paste, Crispy Skin **42**

烤伊比利亚猪里脊 炖茴香、可纳杏仁、红椒坚果酱、椴梓酱、脆猪皮

Australian Double Lamb Chop (180g) Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus (RS) **65**

澳大利亚双层羊排 (180 克) 墨西哥辣椒、香菜、薄荷、印度五香羊肉汁

Livingstone Australian Wagyu New York (180g) Fingerling Potatoes, Watercress, Red Wine Reduction **108**

澳大利利文斯顿纽约客和牛牛排 (180克) 小土豆、西洋菜、红酒酱汁

USDA Prime New York Striploin (210g) Fingerling Potatoes, Watercress, Red Wine Reduction **95**

美国 USDA 极佳级纽约客西冷牛排 小土豆、西洋菜、红酒酱汁

DESSERT & CHEESE

甜品和奶酪

Pandan Panna Cotta Gula Melaka, Yuzu Crumble, Hazelnut Nougatine **16**

意式香兰奶冻 马六甲椰糖、柚子酥、榛子牛轧糖

Farmer's Market Fruit Sorbets A Trio of Seasonal Sorbets, Yuzu Lace Tuile (v) **16**

水果雪葩 3 种时令鲜果雪葩、柚子酥片

Warm Lemon Cake Roasted Macadamia Nuts, Blueberry Yoghurt Gelato (v) **21**

热柠檬蛋糕 烤夏威夷果、蓝莓酸奶冰淇淋

Selection of Artisanal Cheese One / **14** Two / **25** Three / **37** Four / **49**

精选手工奶酪 1 种/14 2 种/25 3 种/37 4 种/49

EXECUTIVE CHEF Greg Bess

行政总厨 Greg Bess

CHEF DE CUISINE Thiru Gunasakaran

主厨 Thiru Gunasakaran

GENERAL MANAGER Aisha Khan

总经理 Aisha Khan

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal. Prices are subject to prevailing goods and services tax and 10% service charge.

如果您对任何食物过敏、不耐受或敏感，请在点餐前向服务员了解菜品中使用的配料。所有价格需附加现行消费税及 10% 服务费。

(V)
Vegetarian

(VG)
Vegan

(CSS)
Certified Sustainable

(LS)
Locally Sourced

(O)
Organic

(RS)
Regionally Sourced