



**PASTURE & GREEN MARKET**

- Warm Eggplant Salad\*** 18  
Eggplant Caviar, Herbed Goat Cheese, Pine Nuts,  
Sesame Dressing, Pomegranate Molasses
- Burrata with Roasted Beets\*** 28  
Crispy San Daniele Prosciutto, Sicilian Pistachios,  
Rocket, Citrus Shallot Dressing
- Falafel Burger** 28  
Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket
- Japanese Fried Chicken "Karaage"** 19  
Kewpie Togarashi Aioli, Lemon
- Chicken 'Laksa' Spring Roll** 22  
Calamansi, Chili Padi, Laksa Leaf
- Cassiolette of "Trippa alla Romana"** 29  
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette
- Agnolotti with Porcini Mushrooms** 28  
Parmigiano-Reggiano
- Orecchiette with Lamb Ragu** 31  
Fennel Seed, Swiss Chard, Chili, Ricotta, Mint

**DESSERT & CHEESE**

- Coconut Panna Cotta** 16  
Mango, Passion Fruit, Caramelized Almond
- Farmer's Market Fruit Sorbets** 16  
A Trio of Seasonal Sorbets, Yuzu Lace Tuile
- Sticky Toffee Pudding** 21  
Roasted Pecan, Mascarpone Ice Cream
- Selection of Artisanal Cheeses**
  - One 14
  - Two 25
  - Three 37
  - Four 49

**MARINE**

- Big Eye Tuna Tartare Cones** 32  
Chili Aioli, Soy, Wasabi, Shaved Bonito,  
Scallions, Masago
- Sashimi Salad** 46  
Big Eye Tuna, Yellow Tail, Hokkaido Scallop,  
Myoga, Ikura, Shiso, Citrus Ponzu
- Hamachi & Hokkaido Scallop "Ceviche"** 38  
Soy, Yuzu, Ikura, Coriander, Kinome
- Kaluga Queen Caviar** 150  
Lemon Herb Blinis & Traditional Accompaniments

**GRILLED, BROILED & ROASTED**

- Honey Miso Broiled Black Cod** 48  
Hijiki Rice, House Made Japanese Pickles, Ikura,  
Wasabi, Chives, Sesame
- Smoked Brisbane Valley Quail\*** 45  
Pomegranate-Arugula Pesto, Pine Nuts,  
Fennel Purée, Natural Jus
- Grilled Mushroom-Swiss Burger** 36  
Garlic Aioli, Smokey Onion-Jalapeno Jam
- Grilled Iberico Pork Loin** 42  
Carrot-Ginger Purée, Young Onions,  
Caramelized Black and Golden Garlic
- Double Lamb Chop (Grain Fed 35 Days)** 55  
Caramelized Rapini, Sun-Dried Tomatoes,  
Kalamata Olives, Fennel, Garlic, Chili
- Snake River American Wagyu Flat Iron Steak** 62  
Stir-fried Bok Choy, Red Onions, Shiitake Mushrooms
- USDA Prime New York Striploin (300g)** 95  
Fingerling Potatoes, Watercress, Red Wine Reduction

**Executive Chef, Greg Bess**  
**Chef De Cuisine, Thiru Gunasakaran**  
**General Manager, Aisha Khan**

\* Plant Based, Sustainable or Regionally Sourced  
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