



## TO BEGIN

<b>Big Eye Tuna Tartare Cones</b>	<b>32</b>
<i>Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago</i>	
<b>Pan Seared Pork Dumplings</b>	<b>21</b>
<i>Spicy Black Vinegar, Garlic, Cilantro</i>	
<b>Chicken 'Laksa' Spring Roll</b>	<b>22</b>
<i>Calamansi, Chili Padi, Laksa Leaf</i>	
<b>Baby Beet and Goat Cheese Salad</b>	<b>26</b>
<i>Citrus-Hazelnut Vinaigrette, Toasted Hazelnuts, Hazelnut Crisp, Thyme, Olive Oil</i>	
<b>Spicy Hamachi 'Tiradito'</b>	<b>34</b>
<i>Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette</i>	
<b>"Kaya Toast" Foie Gras Terrine</b>	<b>28</b>
<i>Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt</i>	

## FLOUR & WATER

<b>Agnolotti with Porcini Mushrooms</b>	<b>29</b>
<i>Parmigiano-Reggiano</i>	
<b>Rigatoni with Pork Ragu</b>	<b>29</b>
<i>Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley</i>	
<b>SANDWICHES</b>	
<b>Grilled Organic Chicken Club</b>	<b>28</b>
<i>House Made Brioche, Apple Wood Smoked Bacon, Aged Comté Cheese, Herb Aioli</i>	
<b>K. B. L. T.</b>	<b>32</b>
<i>Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket</i>	
<b>Grilled Angus Beef Burger</b>	<b>38</b>
<i>Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Marmalade</i>	

## ENTRÉE SALADS

<b>Warm Eggplant Salad</b>	<b>26</b>
<i>Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses</i>	
<b>Bincho Grilled Salmon Salad</b>	<b>29</b>
<i>Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame, Chili</i>	
<b>Sashimi Salad</b>	<b>46</b>
<i>Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu</i>	
<b>Grilled Mediterranean Prawns</b>	<b>36</b>
<i>Kalamata Olives, Feta Cheese, Caper Berries, Marinated Tomatoes, Cucumbers, Herbs</i>	

## ON THE SIDE **18**

<b>Roasted Brussels Sprouts - Shiro Miso, Furikake</b>
<b>Caramelized Rapini - Tomato, Bagna Cauda</b>
<b>Yukon Gold Potato Puree - French Butter, Chives</b>

## LAND & SEA

<b>Honey Miso Broiled Ora King Salmon</b>	<b>52</b>
<i>Chilled Egg Noodles in an Orange Chili Dressing, Black Sesame Vinaigrette, Coriander</i>	
<b>Steamed Red Snapper</b>	<b>44</b>
<i>Bok Choy, Lotus Root, Water Chestnut, Sweet Soya Sauce, Lemongrass Scented Jasmin Rice</i>	
<b>Brioche Stuffed Australian Quail</b>	<b>42</b>
<i>Swiss Chard, Pistachio Gremolata, Caramelized Comice Pears, Natural Quail Jus</i>	
<b>Grilled Iberico Pork Pressa</b>	<b>45</b>
<i>Shallot Purée, Caramelized Pumpkin, Brussels Sprouts, Maple Syrup, Caraway</i>	
<b>Grilled USDA Prime New York Sirloin</b>	<b>92</b>
<i>Roasted Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic Aioli</i>	

Prices are subject to prevailing Goods and Services Tax and

10% service charge

**Executive Chef, Greg Bess**  
**Chef De Cuisine, Justin Katsuno**  
**Executive General Manager, Tomas Stoila**