



GREEN MARKET

- Amela & Chitose Tomato Salad*** 29
Goat Ricotta, Basil Aioli, Black Olive, Aged Balsamic
- Burrata with Roasted Beets*** 28
Crispy San Daniele Prosciutto, Sicilian Pistachios, Rocket, Citrus Shallot Dressing
- Japanese Amela Tomato Soup*** 28
Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter
- Warm Eggplant Salad*** 18
Eggplant Caviar, Goat Cheese, Pine Nuts, Falafel, Sesame, Pomegranate

FLOUR & WATER

- Orecchiette with Iberico Pork Sausage** 31/41
Broccoli Rabe, Fennel Seed, Chili, Pecorino
- Mafaldine with Asparagus and Serrano Ham** 29/39
Parmesan Aged 24 Months, Kampot Black Pepper
- Tagliatelle Frutti Di Mare** 34/44
Lobster, Clams, Baby Squid, Chili, Confit Tomato
- Agnolotti with English Peas** 28/38
Marjoram, Mascarpone, Parmesan
- Cassiolette of "Trippa alla Romana"** 29
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

MARINE

- Charcoal Grilled Octopus** 32
Jalapeno-Lime Aioli, Amela Tomatoes, Cucumber, Mint, Coriander
- Hamachi & Hokkaido Scallop "Ceviche"** 38
Soy, Yuzu, Ikura, Coriander, Kinome
- Apple Salad with Maine Lobster** 32
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso
- Big Eye Tuna Tartare Cones** 32
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago
- Kaluga Queen Caviar** 150
Lemon Herb Blinis & Traditional Accompaniment

ON THE SIDE 16

- Yukon Gold Potato Purée - Parsley**
- Roasted Brussels Sprouts - Shiro Miso, Furikake**
- Caramelized Summer Corn - Pearl Onions, Sage**
- Fingerling Potatoes - 'Patatas Bravas'**

SEA

- Crispy Scale Brittany Sea Bass** 48
Smoked Potato Purée, Bonito Butter, Salmon Roe, Sweet Prawns, Shiso Oil
- Honey Miso Broiled Black Cod** 48
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame
- Japanese Sea Bream "Laksa"** 46
Laksa Broth, Dry Fried Rice Noodles, Vietnamese Coriander, Thai Basil, Calamansi

*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 the prevailing Goods & Services Tax and 10% service charge.

LAND

- Smoked Brisbane Valley Quail** 48
Caramelized Brussels Sprouts, Bacon, Fennel
- Slow Roasted Lamb Short Rib** 42
Braised Summer Squash, Confit Tomato, Bread Crumb, Parsley, Summer Herbs
- Double Lamb Chop (Grain Fed 35 Days)** 55/98
Mint-English Pea Pesto, Zucchini, Kalamata Olives, Lemon, Garlic, Lamb Jus
- Milk-Fed Dutch Veal Chop** 85
Tarragon Glazed Carrots, Preserved Lemon, Veal Jus with Black and Golden Garlic
- Grilled Iberico Pork Chop** 65
Farro Risotto, Mushrooms, Fuji Apples, Celery Root, Whole Grain Mustard, Rosemary
- USDA Prime New York Striploin (300g)** 95
Or
Snake River "American Wagyu" Eye of Rib (180g) 98
Potato-Fontina Gratin, Smoky Shallot, Red Wine Reduction