



PASTURE & GREEN MARKET

- Warm Eggplant Salad*** 18
Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses
- Burrata with Confit Kumquats*** 28
Crispy San Daniele Prosciutto, Sicilian Pistachios, Rocket, Parmesan
- Amela and Chitose Tomato Salad*** 29
Goat Ricotta, Basil Aioli, Black Olive, Aged Balsamic
- Cassiolette of "Trippa alla Romana"** 29
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette
- Chicken 'Laksa' Spring Roll** 22
Calamansi, Chili Padi, Laksa Leaf
- Agnolotti with Porcini Mushrooms** 28
Parmigiano-Reggiano
- Pappardelle with Veal Ragù** 31
Porcini, Confit Chitose Tomato, Pecorino

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
- Traditional Kaiserschmarrn (For Two)** 36
Warm Strawberries, Strawberry Ice Cream
- Selection of Artisanal Cheeses**
One/14 Two/25 Three/37 Four/49

MARINE

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

GRILLED, BROILED & ROASTED

- Grilled Mushroom-Swiss Burger** 36
Garlic Aioli, Smokey Onion-Jalapeno Jam
- Falafel Burger** 28
Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket
- Double Lamb Chop (Grain Fed 35 Days)** 55
Caramelized Rapini, Sun-Dried Tomatoes, Kalamata Olives, Fennel, Garlic, Chili
- Grilled Iberico Pork Chop** 65
Farro Risotto, Mushrooms, Fuji Apples, Celery Root, Whole Grain Mustard, Rosemary
- 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
- 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

* 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

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