



3 COURSE PRIX FIXE \$65

FIRST

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

Japanese Amela Tomato Soup*
Cheese Mochi, Petite Basil

Burrata with Roasted Beets*
Crispy San Daniele Prosciutto, Sicilian Pistachios,
Rocket, Citrus-Shallot Dressing

Cassiolette of "Trippa alla Romana"
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Agnolotti with Porcini Mushrooms
Parmigiano-Reggiano

Smoked Salmon Rillettes
Marinated Ikura, Crispy Baguette

Chicken 'Laksa' Spring Roll
Calamansi, Chili Padi, Laksa Leaf

SECOND

Grilled Iberico Pork Loin
Carrot-Ginger Purée, Young Onions,
Caramelized Black and Golden Garlic

Smoked Brisbane Valley Quail*
Pomegranate Pesto, Pine Nuts, Fennel Purée

Miso Broiled Ora King Salmon
Japanese Pickles, Hijiki Seaweed Rice, Ikura

Falafel Burger
Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket

Orecchiette with Lamb Ragu
Fennel Seed, Swiss Chard, Chili, Ricotta

Grilled Mushroom-Swiss Burger
Garlic Aioli, Smokey Onion-Jalapeno Jam

Warm Eggplant Salad*
Eggplant Caviar, Herbed Goat Cheese,
Pine Nuts, Sesame Dressing

DESSERT

Coconut Panna Cotta
Mango, Passion Fruit, Caramelized Almond

LAND & SEA

Amela and Chitose Tomato Salad* +5
Goat Ricotta, Basil Aioli, Black Olive, Aged Balsamic

Hamachi & Hokkaido Scallop "Ceviche" +10
Soy, Yuzu, Ikura, Coriander, Kinome

Sashimi Salad +12
Big Eye Tuna, Yellow Tail, Hokkaido Scallop,
Myoga, Ikura, Shiso, Citrus Ponzu

Kaluga Queen Caviar +135
Lemon Herb Blinis & Traditional Accompaniments

GRILLED, BROILED & ROASTED

Honey Miso Broiled Black Cod +22
Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame

Grilled Iberico Pork Chop +35
Farro Risotto, Mushrooms, Fuji Apples, Celery Root,
Whole Grain Mustard, Rosemary

Milk-Fed Dutch Veal Chop +35
Carrot-Ginger Purée, Preserved Lemon,
Veal Jus with Black and Golden Garlic

35 Day Grain Fed Double Lamb Chop (180g) +20
Caramelized Rapini, Sun-Dried Tomatoes,
Kalamata Olives, Fennel, Garlic, Chili

Snake River American Wagyu Flat Iron Steak +25
Stir-fried Bok Choy, Red Onions, Shiitake Mushrooms

USDA Prime New York Striploin (300g) +65
Fingerling Potatoes, Watercress, Red Wine Reduction

DESSERT & CHEESE

Sticky Toffee Pudding +10
Roasted Pecan, Mascarpone Ice Cream

Selection of Two Artisanal Cheeses +10
Quince Paste, Walnut Crisps

Traditional Kaiserschmarrn (For Two) +10 Each
Warm Strawberries, Strawberry Ice Cream

* 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

3 Course Set menu is not subject to any promotions and discounts
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