



### 3 COURSE PRIX FIXE \$65

#### FIRST

**Smoked Salmon Rillettes**  
Marinated Ikura, Crispy Baguette

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

**Agnolotti with Porcini Mushrooms**  
Parmigiano-Reggiano

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

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

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

#### SECOND

**Grilled Iberico Pork Presa**  
Carrot-Ginger Puree, Young Onions,  
Caramelized Black and Golden Garlic

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

**Smoked Brisbane Valley Quail**  
Pomegranate Pesto, Pine Nuts, Fennel Puree, Natural Jus

**K. B. L. T.**  
Korean Braised Pork Belly, Vine Ripe Tomatoes,  
Gochujang Aioli, Wild Rocket

**Grilled Bacon Cheeseburger**  
Gruyere and Aged Cheddar, Garlic Aioli,  
Smokey Onion-Jalapeno Jam

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

#### DESSERT

**Pistachio Panna Cotta**  
Orange Gelée, Pistachio Brittle, Orange Gelato

Executive Chef, Greg Bess

Chef De Cuisine, Thiru Gunasakaran

General Manager, Paolo Frau

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

#### LAND & SEA

**Orecchiette with Pork Ragu** +8  
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

**Spicy Hamachi "Tiradito"** +10  
Cucumber-Jackfruit Relish, 'Leche De Tigre',  
Hass Avocados, Black Sesame Vinaigrette

**"Kaya Toast" Foie Gras Terrine** +10  
Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt

**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  
Smoky Shallot Puree, Caramelized Apples,  
Shallot-Thyme Oil, Crispy Pork Skin

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

**Snake River Farm Flat Iron Steak** +25  
Stir-fried Bok Choy, Red Onions, Shitake Mushrooms,  
Garlic, Ginger, Black Bean Sauce

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

#### DESSERT & CHEESE

**"Carrot"** +10  
Cream Cheese Gelato, Carrot Walnut Cake, Mascarpone

**Tarte au Chocolat** +10  
Chocolate Frangelico Ice Cream, Gianduja Cremeux,  
Cacao Tuile, Hazelnuts

**Selection of Two Artisanal Cheese** +10  
Quince Paste, Walnut Crisps

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