



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

Unagi Don
Foie Gras, Hijiki Rice, Wasabi, Pickled Ginger, Chives

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

K. B. L. T.
Toasted Walnut Bread, 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

Pecan
Pecan Crumble, Vanilla Ice Cream

Pumpkin
Crème Fraiche Chantilly

LAND & SEA

Orecchiette with Lamb Ragù +8
Fennel Seed, Swiss Chard, Chili, Ricotta, Mint

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
Smoky Shallot Purée, 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 American Wagyu Flat Iron Steak +25
Stir-fried Bok Choy, Red Onions, Shitake Mushrooms

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

Côte de Boeuf 1Kg (For Two) +85 Each
Armagnac-Green Peppercorn Emulsion,
Béarnaise, Fingerling Potatoes, Garlic, Thyme

DESSERT & CHEESE

Sticky Toffee Pudding +10
Roasted Pecan, Mascarpone Ice Cream

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

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

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

Executive Chef, Greg Bess
Chef De Cuisine, Thiru Gunasakaran
Executive Pastry Chef, Ong Ai Li
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

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