

Gillardeau Oyster from La Rochelle France	\$15/pcs
Gigas Oyster from Ireland	\$8/pcs
Pacific Oyster from BC Canada	\$6/pcs

All oysters served Natural or with Ginger and Rice Vinaigrette

Vegetable Salad with Bagna Càuda	\$20
Grilled Seasonal Vegetable with Anchovy Oil	\$25

Aburi Tasmanian Ocean Trout with a Hint of Chili	\$29
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WG Marinated Fried Chicken	\$20
Tasmanian Cape Grim Beef Tartare	\$28
Ohmi Wagyu Steak with Sautéed Witlof and Garlic Bread	\$60

Marinated Toro Tuna Set on Seasoned Rice	\$28
Sea Urchin and Salmon Roe Set on Rice	\$38
Grilled Ohmi Wagyu Beef Set on Rice, WG "Yakiniku Don"	\$30

Toasted Parma Ham and Black Truffle Sandwich	\$26
Tasmanian Cape Grim Steak Sandwich with Caramelized Onion	\$26

Spaghetti with Lobster, Tomato, Chilli and Basil	\$26
Spaghetti with King Crab and Mizuna, Lemon	\$26

Assorted Cheese	\$38
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Oscietra Caviar 30g	\$120
Oscietra Caviar 50g	\$200
Oscietra Caviar 125g	\$450

Dessert of the Day by Patisserie PLATINE

Creations by Executive Pastry Chef Ishino

Last order: 11:00pm

All prices are subject to 10% service charge and 7% G.S.T.