



Cold Starters

Artisan Sourdough (v)	15
Herb butter, spring onion oil	
add on: - Smoked Salmon Dip, Ikura, Dill	12
- Miso Katsubushi Bagna Cauda	8
- Chicken Liver Mousse, Sweet Mango Chutney (gf)	8
- Dhal Hummus, Radish, Extra Virgin Olive Oil (gf, v, vg)	8
- Lacquered Teriyaki Bone Marrow	21
- The Whole Selection Of 5 Dips	45
Seasonal Oysters (r, sf)	Half doz 45 Doz 88
Ponzu, dill oil	
Prawn Toast	22
Crab salad, brioche, calamansi	
Norwegian Salmon Taco	22
Mentaiko aioli, cilantro	
Burrata Tomato Salad (n, v)	28
Peach mostarda, candied walnut, shiso, endive	
Cucumber Salad	21
Herbs, cucumber water	

Hot Starters

Truffle Fries (gf, v)	22
Seasonal black truffle, grated parmesan	
Japanese Ebi Shrimp	25
Togarashi, dil aioli	
Tempura Zucchini Flower	38
Furikake, kizami wasabi	
Pan Seared Scallop (sf,gf)	38
Nduja beurre blanc, pickled sweet pepper, kochukaru oil	

Mains

Roasted Chicken (v)	32
Bacon mousseline stuffed wing	
Line Caught Red Snapper (v)	48
Laksa, celeriac coconut puree	
Stony River Black Angus Tenderloin (150g) (gf)	62
Yuzu beef jus	
Impossible Burger (v)	22
Chipotle aioli, kimchi	

Desserts

Brilliat Savarin Cheese	20
Mango chutney, sourdough cracker	
Balinese Chocolate (v)	18
Fermented strawberry, feuilletine	
Tropical Mango (gf, v, vg)	18
Glutinous rice tuile, coconut sorbet	

(r) raw (n) contain nut (sf) shellfish (gf) gluten-free (v) vegetarian (vg) vegan
Prices subject to 10% service charge and prevailing government taxes.