



SKY BAR

Padron Pepper (gf, v)	18
Gun powder, hung yoghurt	
Thai Baby Corn (gf, v)	25
Chipotle adobo, puffed quinoa	
Lobster Roll	42
Yuzu kosho, oba leaf	
Karaage Chicken	18
Yuzu emulsion, lemon	
Caviar Bump (10g) (gf)	68
Nomad kaluga hybrid caviar served on your hand	
Prawn Cocktail (gf)	32
Sustainable black tiger prawn, sriracha cocktail sauce	
Tempura Zucchini Flower	35
Furikake, pickled wasabi	
Seasonal Oysters	half doz 45 doz 88
Ponzu, dill oil	
Truffle Fries (gf, v)	22
Seasonal black truffle, grated parmesan	
Avocado Sushi Roll (v, vg)	20
Nori, Japanese cucumber	
Margaret River Short Rib Burger	30
Kimchi, sesame seed	
Patagonia Squid	25
Szechuan pepper, gribiche	
Australian Baby Lamb Ribs (gf)	48
Cucumber raita, cajun spice	
Japanese Ebi Shrimp	20
Togarashi, dill aioli	
Cheese & Truffle Naan (v)	32
Seasonal black truffle, crème fraîche	

Desserts

Coconut Mousse (gf, v, vg)	18
Calamansi, compressed aloe vera	
Chocolate Miso (gf, v)	18
Roasted macadamia ice cream, frozen Balinese chocolate	
Fruits On Ice (gf, v, vg)	28
Japanese Musk Melon (300g) (gf, v, vg)	60

(gf) gluten-free (v) vegetarian (vg) vegan

Prices subject to 10% service charge and prevailing government taxes.