



STARTERS

- Japanese Fried Chicken "Karaage"** Kewpie Togarashi Aioli, Lemon **19**
- Chicken 'Laksa' Spring Roll** Calamansi, Chili Padi, Laksa Leaf **19**
- Warm Eggplant Salad** Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Sesame Dressing, Pomegranate **18**
- Burrata with Confit Vietnamese Kumquats*** Crispy San Daniele Prosciutto, Sicilian Pistachios, Parmesan **28**
- Cassiolette of "Trippa alla Romana"** Tomato Braised Tripe, Burrata, Mint, Grilled Baguette **29**
- Big Eye Tuna Tartare Cones** Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago **32**
- Sashimi Salad** Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu **46**
- Hamachi & Hokkaido Scallop "Ceviche"** Soy, Yuzu, Ikura, Coriander, Kinome **38**
- Kaluga Queen Caviar** Lemon Herb Blinis and Traditional Accompaniments **150**
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- Agnolotti with Porcini Mushrooms** Parmigiano-Reggiano **28/38**
- Orecchiette with Veal Ragu** Confit Tomato, Porcini, Kampot Peppers, Pecorino **31/41**
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MAINS

- Falafel Burger** Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket **28**
- Honey Miso Broiled Black Cod** Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame **48**
- Grilled Bacon Cheeseburger** Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam **36**
- Grilled Iberico Pork Loin** Braised Fennel, Marcona Almonds, Romesco, Quince Paste, Crispy Skin **42**
- Kinross Station Double Lamb Chop (180g)** Cucumber, Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus **55**
- Snake River American Wagyu Flat Iron Steak** Stir-fried Bok Choy, Red Onions, Shiitake Mushrooms **62**
- Livingstone Australian Wagyu New York (180g)** Fingerling Potatoes, Watercress, Red Wine Reduction **98**
- USDA Prime New York Striploin (300g)** Fingerling Potatoes, Watercress, Red Wine Reduction **95**
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DESSERT & CHEESE

- Coconut Panna Cotta** Thai Mango, Passion Fruit, Caramelized Almond **16**
- Farmer's Market Fruit Sorbets** A Trio of Seasonal Sorbets, Yuzu Lace Tuile **16**
- Warm Lemon Brownie** Roasted Macadamia Nuts, Strawberry Gelato **21**
- Selection of Artisanal Cheese** One/14 Two/25 Three/37 Four/49

EXECUTIVE CHEF Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
GENERAL MANAGER Aisha Khan

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. Prices are subject to prevailing goods and services tax and 10% service charge.

