



STARTERS

- Japanese Fried Chicken “Karaage” Kewpie Togarashi Aioli, Lemon 19
- Chicken ‘Laksa’ Spring Roll Calamansi, Chili Padi, Laksa Leaf 19
- Burrata with Tomatoes and Grilled Courgettes Herb Vinaigrette, Pine Nuts, Crispy Serrano Ham, Rocket 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 (RS) 46
- Spago Caesar Salad Crispy White Anchovies, Ricotta Crouton, Marinated Capsicum 22
- Kaluga Queen Caviar Lemon Herb Blinis and Traditional Accompaniments 150

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- Agnolotti with Porcini Mushrooms Parmigiano-Reggiano, Thyme (V) 28/38
  - Orecchiette with Veal Ragu Tomato, Basil, Pecorino, Parsley (LS) 31/41
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MAINS

- Lebanese Style Grilled Squash Eggplant Caviar, Goat Cheese, Pine Nuts, Tomatoes, Falafel, Mint (LS) 24
- Falafel Burger Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket (V) (VG) 30
- Honey Miso Broiled Chilean Seabass Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) 48
- Charcoal Grilled Cheeseburger Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion Jam 36
- Grilled Iberico Pork Loin Wheat Beer, Brandy-Mustard Sauce, Confit Bacon, Glazed Brussels Sprout, Apple Puree 42
- Australian Double Lamb Chop (180g) Broccolini, Fennel Puree, Kalamata Olives, Parmesan, Sundried Tomato (RS) 65
- W. Black Australian Wagyu Striploin (210g) Fingerling Potatoes, Watercress, Wine Reduction (RS) 90

DESSERT & CHEESE

- Pistachio Panna Cotta Orange Gelée, Pistachio Brittle, Orange Gelato (BG) 16
- Farmer’s Market Fruit Sorbets A Trio of Seasonal Sorbets, Yuzu Lace Tuile (V) 16
- Warm Lemon Cake Roasted Macadamia Nuts, Blueberry Yoghurt 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

Available daily from 12:00nn to 2pm  
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.

(V) Vegetarian	(VG) Vegan	(CSS) Certified Sustainable Seafood	(LS) Locally Sourced	(O) Organic	(RS) Regionally Sourced	(BG) Beef Gelatin
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