



## STARTERS

- Japanese Fried Chicken "Karaage"** Kewpie Togarashi Aioli, Lemon **19**  
**Chicken 'Laksa' Spring Roll** Calamansi, Chili Padi, Laksa Leaf **19**  
**Chitose Farms Rocket Salad** 24 Month Aged Parmesan, Sun Dried Tomatoes, 50-Year-Old Balsamic **24**  
**Burrata with Confit Vietnamese Kumquats** Crispy San Daniele Prosciutto, Sicilian Pistachios, Parmesan (V) **28**  
**Cassiolette of "Trippa alla Romana"** Tomato Braised Tripe, Burrata, Mint, Grilled Baguette **29**  
**Spago Caesar Salad** Crispy White Anchovies, Ricotta Crouton, Marinated Capsicum **22**  
**Sashimi Salad** Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu (RS) **46**  
**Big Eye Tuna Tartare Cones** Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago (CSS) **32**  
**Kaluga Queen Caviar** Lemon Herb Blinis and Traditional Accompaniments **150**  
**Agnolotti with Porcini Mushrooms** Thyme, Parmigiano-Reggiano (V) (RS) **28/38**  
**Orecchiette with Pork Ragu** Tomato, Basil, Pecorino, Parsley (LS) **31/41**

## MAINS

- Lebanese Style Grilled Squash** Eggplant Caviar, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel, Mint (LS) **24**  
**Charcoal Grilled Cheeseburger** Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion Jam (RS) **36**  
**Falafel Burger** Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket (V) (VG) **30**  
**Australian Double Lamb Chop (180g)** Broccolini, Fennel Puree, Kalamata Olives, Parmesan, Sundried Tomato (RS) **65**  
**Miso Broiled Akaroa Salmon** Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) **42**  
**Grilled Iberico Pork Loin** Wheat Beer, Brandy-Mustard Sauce, Confit Bacon, Glazed Brussels Sprout, Apple Puree **42**  
**Smoked Brisbane Valley Quail** Jalapeno, Coriander, Mint, Indian Spiced Quail Jus, Zucchini, Amela Tomato (RS) **45**  
**W. Black Australian Wagyu Striploin (210g)** Fingerling Potatoes, Watercress, Wine Reduction (RS) **98**  
**W Black Australian Wagyu Ribeye 500g (For Two)** Fingerling Potatoes, Brussels Sprout, Bearnaise **200**

### ON THE SIDE +18

- Caramelized Cameron Highlands Corn** - Onions, Sage      **Pan Seared Australian Brussels Sprouts** - Miso, Furikake  
**French Fries** - Garlic Aioli, Parsley

## DESSERT & CHEESE

- Peranakan Inspired Keluak-Coconut Coffee** Balinese Buah Keluak, Chocolate Truffles **16**  
**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 Cheeses** One/**14** Two/**25** Three/**37** Four/**49**

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

Available daily from 12:00nn to 2pm (last seating).

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