

3 COURSE PRIX FIXE 88\$

Amuse Bouche

FIRST

Agnolotti with Sweet Corn*
Brown Butter, Sage, Parmesan
(Add Manjimup Black Truffles 3g/20 5g/30)

Big Eye Tuna Tartare Cones
Chili Aioli, Soy, Wasabi, Shaved Bonito,
Scallions, Masago

Hamachi & Hokkaido Scallop "Ceviche"
Soy, Yuzu, Ikura, Coriander, Kinome

Cassiolette of "Trippa alla Romana"
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Amela & Chitose Tomato Salad*
Goat Ricotta, Basil Aioli, Black Olive, Aged Balsamic

Burrata with Grilled Green Asparagus*
Cantabrian Anchovies, Lemon,
Marcona Almonds, Parmesan

Japanese Amela Tomato Soup*
Garden Herbs, Basil Oil, Toasted Sourdough,
Tomato-Caraway Butter

SECOND

Japanese Sea Bream "Laksa"
Laksa Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi

Honey Miso Broiled Black Cod
Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame

Crispy Scale Brittany Sea Bass
Smoked Potato Purée, Asparagus, Bonito Butter, Ikura,
Sweet Prawns, Shiso Oil, Chives

Charcoal Grilled Irish Duck Breast
Seared Foie Gras, Confit Kumquats, Ginger, Fennel

Grilled Iberico Pork Loin
Carrot-Ginger Purée, Young Onions,
Caramelized Black and Golden Garlic

Kinross Station Double Lamb Chop (180g)
Mint-English Pea Pesto, Zucchini, Kalamata Olives,
Lemon, Garlic, Lamb Jus

DESSERT

Salted Caramel Souffle
Fuji Apple Sorbet, Crème Fraiche

Buah Keluak-Coconut Coffee
Handmade Chocolate Truffles

Executive Chef, Greg Bess

Chef De Cuisine, Thiru Gunasakaran

General Manager, Aisha Khan

* Plant Based, Sustainable or Regionally Sourced

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

3 Course Set menu is not subject to any promotions and discounts
Prices are subject to prevailing goods and services tax and 10% service charge

STARTERS

"Kaya Toast" +10
Seared Foie Gras, Pandan-Coconut Jam
Foie Gras-Espresso Mousse, Brioche

Apple Salad with Maine Lobster +10
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

Charcoal Grilled Octopus +10
Jalapeno-Lime Aioli, Amela Tomatoes,
Cucumber, Mint, Coriander

Kaluga Queen Caviar +135
Lemon Herb Blinis & Traditional Accompaniments

Orecchiette with Duck Ragù +10
Swiss Chard, Kalamata Olive, Chili, Pecorino

Spaghetti with Tomatoes and Roasted Garlic +5
Anchovies, Capers, Parmesan, Lemon, Chili

Tagliatelle Frutti Di Mare +10
Clams, Calamari, Lobster, Garlic

BLACK TRUFFLE PASTA

Tagliatelle or Angel Hair 3g/20 5g/30
French Butter, Parmesan Aged 24 Months

GRILLED, BROILED & ROASTED

Grilled Iberico Pork Chop +25
Farro Risotto, Mushrooms, Fuji Apples, Celery Root,
Whole Grain Mustard, Rosemary

Additional Double Lamb Chop 180g +35
Mint-English Pea Pesto, Zucchini, Kalamata Olives,
Lemon, Garlic, Lamb Jus

Milk-Fed Dutch Veal Chop +30
Tarragon Glazed Carrots, Lemon,
Veal Jus with Black and Golden Garlic

USDA Prime Corn Fed New York Striploin (300g) +40
Or

Snake River "American Wagyu" Eye of Rib (180g) +45
Potato-Fontina Gratin, Smoky Shallot, Red Wine Reduction

USDA Prime Corn Fed Ribeye 600g (For Two) +65 each
Aligot Potatoes, Caramelized Brussels Sprouts,
Béarnaise, Garlic, Thyme

DESSERTS & CHEESE

Sticky Toffee Pudding +5
Roasted Pecan, Mascarpone Ice Cream

Chocolate – Peanut – Marshmallow +8
Raspberry Gelato, Feuilletine

"Ong Lai" +8
Honey Roasted Pineapple, Vanilla Mouseline,
Pineapple Gelato

Selection of Three Artisanal Cheeses +8
Honey Nut Mostarda, Oat Chips

Traditional Kaiserschmarrn (For Two) +10 each
Warm Strawberries, Strawberry Ice Cream

ON THE SIDE +16

Yukon Gold Potato Purée - Parsley*
Pan Seared Brussels Sprouts - Shiro Miso, Furikake*
Fingerling Potatoes - Garlic Aioli, Parmesan*
Caramelized Chitose Corn - Pearl Onions, Sage*