



3 COURSE PRIX FIXE \$65

FIRST

Smoked Salmon Rillettes
Marinated Ikura, Crispy Baguette

Japanese Amela Tomato Soup*
Cheese Mochi, Petite Basil

Burrata with Confit Kumquats*
Sicilian Pistachios, Rocket, Parmesan

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

Agnolotti with Porcini Mushrooms
Parmigiano-Reggiano

Warm Eggplant Salad*
Eggplant Caviar, Herbed Goat Cheese,
Pine Nuts, Sesame Dressing

SECOND

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

Smoked Brisbane Valley Quail*
Pomegranate Pesto, Pine Nuts, Fennel Purée

Miso Broiled Ora King Salmon
Japanese Pickles, Hijiki Seaweed Rice, Ikura

Charcoal Grilled Spanish Octopus
Saffron, Tomato, Chorizo, Smoked Potato

Orecchiette with Duck Ragu
Swiss Chard, Kalamata Olive, Chili, Pecorino

Grilled Mushroom-Swiss Burger
Garlic Aioli, Smokey Onion-Jalapeno Jam

DESSERT

Coconut Panna Cotta
Mango, Passion Fruit, Caramelized Almond

Buah Keluak-Coconut Coffee
Handmade Chocolate Truffles

* 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

LAND & SEA

Big Eye Tuna Tartare Cones +5
Chili Aioli, Soy, Wasabi, Shaved Bonito,
Scallions, Masago

Hamachi & Hokkaido Scallop "Ceviche" +10
Soy, Yuzu, Ikura, Coriander, Kinome

"Kaya Toast" Foie Gras Terrine +10
Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt

Sashimi Salad +12
Big Eye Tuna, Yellow Tail, Hokkaido Scallop,
Myoga, Ikura, Shiso, Citrus Ponzu

Kaluga Queen Caviar +135
Lemon Herb Blinis & Traditional Accompaniments

GRILLED, BROILED & ROASTED

Honey Miso Broiled Black Cod +22
Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame

Grilled Iberico Pork Chop +35
Farro Risotto, Mushrooms, Fuji Apples, Celery Root,
Whole Grain Mustard, Rosemary

Kinross Station Double Lamb Chop (180g) +20
Caramelized Rapini, Sun-Dried Tomatoes,
Kalamata Olives, Fennel, Garlic, Chili

Milk-Fed Dutch Veal Chop +35
Carrot-Ginger Purée, Lemon,
Veal Jus with Black and Golden Garlic

Snake River American Wagyu Flat Iron Steak +25
Stir-fried Bok Choy, Red Onions, Shiitake Mushrooms

USDA Prime New York Striploin (300g) +65
Fingerling Potatoes, Watercress, Red Wine Reduction

DESSERT & CHEESE

Sticky Toffee Pudding +10
Roasted Pecan, Mascarpone Ice Cream

Selection of Two Artisanal Cheeses +10
Quince Paste, Oat Crisps

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

Executive Chef, Greg Bess
Chef De Cuisine, Thiru Gunasakaran
General Manager, Aisha Khan