



TO BEGIN

Big Eye Tuna Tartare Cones	32
<i>Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago</i>	
Pan Seared Pork Dumplings	21
<i>Spicy Black Vinegar, Garlic, Cilantro</i>	
Chicken 'Laksa' Spring Roll	22
<i>Calamansi, Chili Padi, Laksa Leaf</i>	
Baby Beet and Goat Cheese Salad	26
<i>Citrus-Hazelnut Vinaigrette, Toasted Hazelnuts, Hazelnut Crisp, Thyme, Olive Oil</i>	
Spicy Hamachi 'Tiradito'	34
<i>Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette</i>	
"Kaya Toast" Foie Gras Terrine	28
<i>Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt</i>	

FLOUR & WATER

Agnolotti with Porcini Mushrooms	29
<i>Parmigiano-Reggiano</i>	
Rigatoni with Pork Ragu	29
<i>Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley</i>	

SANDWICHES

Grilled Organic Chicken Club	28
<i>House Made Brioche, Apple Wood Smoked Bacon, Aged Comté Cheese, Herb Aioli</i>	
K. B. L. T.	32
<i>Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket</i>	
Grilled Angus Beef Burger	38
<i>Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Marmalade</i>	

ENTRÉE SALADS

Warm Eggplant Salad	26
<i>Eggplant Caviar, Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses</i>	
Bincho Grilled Salmon Salad	29
<i>Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame, Chili</i>	
Sashimi Salad	46
<i>Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu</i>	
Grilled Mediterranean Prawns	36
<i>Kalamata Olives, Feta Cheese, Caper Berries, Marinated Tomatoes, Cucumbers, Herbs</i>	

LAND & SEA

Honey Miso Broiled Black Cod	58
<i>Chilled Egg Noodles in an Orange Chili Dressing, Black Sesame Vinaigrette, Coriander</i>	
Steamed Red Snapper	44
<i>Bok Choy, Lotus Root, Water Chestnut, Sweet Soya Sauce, Lemongrass Scented Jasmin Rice</i>	
Brioche Stuffed Australian Quail	42
<i>Swiss Chard, Pistachio Gremolata, Caramelized Comice Pears, Natural Quail Jus</i>	
Grilled Iberico Pork Pressa	45
<i>Shallot Marmalade, Fuji Apples, Allspice</i>	
Grilled USDA Prime New York Sirloin	92
<i>Roasted Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic Aioli</i>	

ON THE SIDE

Roasted Brussels Sprouts - Shiro Miso, Furikake	18
Caramelized Rapini - Tomato, Bagna Cauda	
Yukon Gold Potato Puree - French Butter, Chives	

Executive Chef, Greg Bess
Chef De Cuisine, Justin Katsuno
Executive General Manager, Tomas Stoila

Prices are subject to prevailing Goods and Services Tax and

10% service charge