

Express Prix Fixe Menu
3 courses...\$48

Please select one option per course

I

Big Eye Tuna Tartare Cones

Chili Aioli, Soy, Wasabi, Shaved Bonito,
Scallions, Masago

Chicken 'Laksa' Spring Roll

Calamansi, Chili Pad, Laksa Leaf

Gratin of Royal Oysters

Saikyo Miso, Yuzu Kosho, Salmon Pearls, Avocado

Weiser Farm's Baby Beet Salad 

Marinated Baby Beets, Hazelnuts, Goats Cheese,
Citrus-Shallot Dressing

Burrata with Confit Kumquats (+10)

Crispy San Daniele Prosciutto, Sicilian Pistachios,
Orange Blossom Honey, Wild Rocket

II

Warm Eggplant Salad 

Eggplant Caviar, Herbed Goat Cheese, Pine Nuts,
Falafel Chips, Sesame Dressing, Pomegranate Molasses

Agnolotti with Porcini Mushrooms

Parmigiano-Reggiano

Steamed Atlantic Salmon

Bok Choy, Lotus Root, Water Chestnut,
Sweet Soya Sauce, Lemongrass Scented Jasmin Rice

Brioche Stuffed Australian Quail

Swiss Chard, Pistachio Gremolata,
Caramelized Comice Pears, Natural Quail Jus

Grilled Iberico Pork Pressa

Roasted Shallot-Potato Purée, Caramelized Corn,
Roasted Peppers, Mojo Verde

Grilled Angus Beef Burger

Gruyere and Aged Cheddar, Garlic Aioli,
Smokey Onion-Jalapeno Marmalade

Grilled USDA Prime New York Sirloin (+35)

Roasted Fingerling Potatoes, Watercress,
Brandy-Mustard Emulsion, Garlic Aioli

Dessert

Pistachio Panna Cotta

Orange Gelée, Pistachio Brittle, Orange Gelato

Gianduja "Pot De Crème" (+10)

Gianduja Crème, Chocolate Shortbread, Hazelnuts,
Raspberry lychee Sorbet



Vegetarian items can be made vegan

Prix Fixe menu is not subject to any promotions or discounts

Prices are subject to prevailing goods and services tax and 10% service charge