



3 COURSE	68\$
FIRST	
Chitose Farms Rocket Salad (RS) (V)	24 Month Aged Parmesan, Sun Dried Tomatoes, 50-Year-Old Balsamic, Burrata Cream
“Fish & Chips”	Seabream Tartare, Double Fried Kennebec Potato, Tartar Sauce, Chives
Japanese Amela Tomato Soup (RS) (V)	Burrata, Petite Basil
Burrata with Tomatoes & Grilled Courgettes	Herb Vinaigrette, Pine Nuts, Serrano Ham, Rocket, Old Balsamic
Cassiolette of “Trippa alla Romana”	Slow Braised Tripe, Burrata, Mint, Grilled Baguette
Agnolotti with Porcini Mushrooms	Parmigiano-Reggiano, Thyme
SECOND	
Lebanese Style Grilled Squash (LS)	Eggplant Caviar, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel, Mint
Orecchiette with Veal Ragu	Porcini, Basil, Pecorino, Parsley
Miso Broiled Ora King Salmon (RS) (CSS)	Japanese Pickles, Hijiki Seaweed Rice, Ikura
Charcoal Grilled Spanish Octopus	Prawn Chimichurri, Pommes Anna, Carrot, Bordelaise, Watercress
Smoked Brisbane Valley Quail (RS)	Jalapeno, Coriander, Mint, Indian Spiced Quail Jus, Zucchini, Amela Tomato
Grilled Iberico Pork Loin	Wheat Beer, Brandy-Mustard Sauce, Confit Bacon, Glazed Brussels Sprout, Apple Purée
Grilled Cheeseburger (RS)	Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion Jam
DESSERT	
Pistachio Panna Cotta (BG)	Orange Gelée, Pistachio Brittle, Orange Gelato
Peranakan Inspired Keluak-Coconut Coffee (V)	Balinese Buah Keluak, Chocolate Truffles

STARTERS

Big Eye Tuna Tartare Cones (CSS)	+5
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago	
Milk Fed Veal Tartare	+5
Swiss Chard-Mint Pesto, Parmesan, Crispy Sourdough	
Hamachi & Hokkaido Scallop “Ceviche”	+18
Soy, Yuzu, Ikura, Coriander, Kinome	
Sashimi Salad (RS)	+20
Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu	
Kaluga Queen Caviar	+135
Lemon Herb Blinis and Traditional Accompaniments	

MAINS

Honey Miso Broiled Chilean Seabass (CSS)	+22
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame	
Australian Double Lamb Chop (180g) (RS)	+25
Broccolini, Fennel Puree, Kalamata Olives, Lamb Jus, Parmesan, Sundried Tomato	
W Black Australian Wagyu Striploin	+60
Fingerling Potatoes, Watercress, Red Wine Reduction	
W Black Australian Wagyu Ribeye 500g (For Two)	+85ea
Fingerling Potatoes, Brussels Sprout, Bearnaise	

ON THE SIDE +18

Roasted Fingerling Potatoes - Garlic Aioli, Parmesan
Pan Seared Australian Brussels Sprouts - Miso, Furikake
Caramelized Cameron Highlands Corn - Onions, Sage

DESSERT & CHEESE

Warm Lemon Cake	+10
Roasted Macadamia Nuts, Blueberry Yoghurt Gelato	
Selection of Two Artisanal Cheeses	+10
Quince Paste, Oat Crisps	
Traditional Kaiserschmarrn (For Two)	+10ea
Warm Strawberries, Strawberry Gelato	

EXECUTIVE CHEF Greg Bess  
CHEF DE CUISINE Thiru Gunasakaran  
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.

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

Exclusive Member’s Price 58\$  
(valid every Monday to Friday only, excluding Eve of and Public Holiday)