

TO BEGIN

Chicken 'Laksa' Spring Roll	22
Dry Fried Rice Noodles, Kalamansi, Chili Padi, Laksa Leaf, Coriander	
Pan Seared Pork Dumplings	20
Spicy Black Vinegar, Garlic, Cilantro	
Burrata With Young English Peas	29
Prosciutto Di Parma, Asparagus, Artichokes, Pickled Shallots, Arugula Pistou	
Big Eye Tuna Tartare Cones	36
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago	
Spicy Hamachi 'Tiradito'	38
Cucumber-Jackfruit Relish, 'Leche De Tigre' Hass Avocados, Black Sesame Vinaigrette	

ENTRÉE SALADS

Maine Lobster Cobb	44
Avocado, Tomatoes, Blue Cheese, Haricot Vert, Apple Wood Smoked Bacon, Egg White "Caviar"	
Bincho Grilled Salmon Salad	29
Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame, Chili	
Sashimi Salad	46
Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu	
Grilled Mediterranean Prawns	36
Kalamata Olives, Feta Cheese, Caper Berries, Marinated Tomatoes, Cucumbers, Herbs	

ON THE SIDE

French Fries, Parsley	18
Roasted Brussels Sprouts, Shiro Miso, Yuzu Citrus	
Roasted Squash, Labneh, Za'atar, Preserved Lemon	

Prices do not include prevailing GST and 10% Service Charge

*Executive Chef, Josh Brown
Chef De Cuisine, Greg Bess*

FLOUR & WATER

Hand Cut Agnolotti	32
First of the Season Sweet Corn, Mascarpone, Sage, Parmesan	
Garganelli Pasta With Squid Ink	48
"Frutti Di Mare", Confit Cherry Tomatoes, Garlic, Arugula, Basil, Parsley	
Tagliatelle Pasta	38
Veal Ragout, Porcini Mushrooms, Parma Ham, Parsley, Parmigiano Reggiano	
Grilled Angus Beef Burger	36
Aged Cheddar, Onion Marmalade, Chili Aioli, French Fries	
K. B. L. T.	32
Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket	
Grilled Organic Chicken Club	31
House Made Brioche, Apple Wood Smoked Bacon, Aged Comté Cheese, Herb Aioli	

LAND & SEA

Soft French Omelet with Black Truffles	42
House Made Black Truffle Ricotta, Shaved Black Truffles, Roasted Fingerling Potatoes, Arugula Salad	
Steamed Norwegian Salmon	42
Bok Choy, Lotus Root, Water Chestnut, Sweet Soya Sauce, Lemongrass Scented Jasmin Rice	
Honey Miso Broiled Black Cod	62
Chilled Egg Noodles in an Orange Chili Dressing, Black Sesame Vinaigrette, Coriander	
Pan Roasted Organic Chicken	42
Leek-Potato Purée, Wild Field Mushrooms, Natural Cooking Juices	
Grilled Iberico Pork Chop	48
Carrot Purée, Asparagus, Maitake Mushrooms, Caramelized Garlic, Rosemary, Natural Jus	
USDA Prime Sirloin 'Steak Frites'	65
Petite Rocket Salad, Sauce Béarnaise, French Fries, Garlic and Thyme	