

SNACK

FRESHLY SHUCKED SEASONAL OYSTER

Pure or Ponzu Pomelo Sauce
6/pc

⊗ BOSTON LOBSTER & IBERICO CHORIZO

on Crispy Pork Skin
12

AMAEBI & SAMBAL PETAI BEAN

on Rice Cracker with Pickled Ginger Gel
9

🌿 CHEESE BREAD

with Unsalted Butter & Paprika Sea Salt
8

APPETIZER

SHAND-CHOPPED BEEF TARTARE

Lime, Sesame, Tong Cai, Garlic Chive,
Slow Grilled Green Chilli "Mustard"
25

🌿 CHAR-GRILLED OCTOPUS

Preserved Green Papaya Slaw, Mint,
Peanut Aka Miso Emulsion
25

⊗ PAN-FRIED HOKKAIDO SCALLOP

Cauliflower Puree, Saffron Fish Roe Butter Sauce,
Wagyu Beef Bresaola
33

⊗ FOIE GRAS DE CANARD

Red Apple & Medjool Date "Minestrone",
Calvado, Black Vinegar Gel
28

MAIN COURSE

GRILLED HAMACHI

Spring Onion Chimichurri, Ratte Potato,
White Clams, Coconut Clam Broth
40

SPAN-FRIED RED SNAPPER

Crispy Skin, Green Curry Emulsion,
Variation of Eggplant
28

ASIAN STYLE BEEF SHORTRIB

Barley Cep Porridge, Pickled Oyster Mushroom,
Daikon, Sweet & Sour Glaze
45

🌿 GLAZED LOCAL DUCK BREAST

Chrysanthemum Flower Honey Glazed,
Plum Ginger Vinegar Jus
28

BIG PLATE

GRILLED WESTHOLME WAGYU BEEF PETITE TENDER MS6-7, 300GM

Pan-fried Balsamic Shallot, Soy Caramel Beef Demi Glace with Bone Marrow
55

🌿 BAKED PATAGONIAN TOOTHFISH, 200GM

Tamarind & Aged Soy Baked, Grilled Wawa Cabbage and Mustard Seed
65

GRILLED KUROBUTA 100% PURE BLACK BERKSHIRE PORK RACK, 300GM

Fermented Black Bean Marinated, Umeboshi & Apple Puree, Jus
58

ROASTED NZ BABY SPRING LAMB RACK, 300GM

Dark Malt Char Siu Marinated, Black Garlic Puree
58

SIDE DISH

🌿 FRIED CAULIFLOWER

Gruyere Cheese,
Dried Longan
8

🌿 ⊗ MASHED POTATO

Chive Butter Emulsion
8

⊗ SAUTEED POTATO PAVE

Iberico Chorizo,
Brown Onion
8

⊗ SAUTEED PEA TENDRIL

Lardo, Garlic
8

FRIED SEAWEED KOSHIHIKARI RICE

Truffle, Pickled Seaweed
12

