

## SNACK

### FRESHLY SHUCKED SEASONAL OYSTER

Pure or Ponzu Pomelo Sauce  
6/pc

### RED SHRIMP & IBERICO CHORIZO POTATO

on Fried Milk Bun  
12

### AMAEBI & SAMBAL PETAI BEAN

on Rice Cracker with Pickled Ginger Gel  
12

### CHEESE BREAD

with Unsalted Butter & Paprika Sea Salt  
9

## APPETIZER

### SHAND-CHOPPED BEEF TARTARE

Lime, Sesame, Tong Cai, Garlic Chive,  
Slow Grilled Green Chillli "Mustard"  
28

### CHAR-GRILLED OCTOPUS

Preserved Green Papaya Slaw, Mint,  
Peanut Aka Miso Emulsion  
30

### PAN-FRIED HOKKAIDO SCALLOP

Cauliflower Puree, Saffron Fish Roe Butter Sauce,  
Wagyu Beef Bresaola  
35

### FOIE GRAS DE CANARD

Red Apple & Medjool Date "Minestrone",  
Calvado, Black Vinegar Gel  
29

## MAIN COURSE

### GRILLED HAMACHI

Spring Onion Chimichurri, Ratte Potato,  
White Clams, Coconut Clam Broth  
38

### PAN-FRIED GOLDEN SNAPPER

Crispy Skin, Green Curry Emulsion,  
Variation of Eggplant  
29

### ASIAN STYLE BEEF SHORTRIB

Barley Cep Porridge, Pickled Oyster Mushroom,  
Sweet & Sour Glaze  
48

### GLAZED LOCAL DUCK BREAST

Chrysanthemum Flower Honey Glazed,  
Plum Ginger Vinegar Jus  
29

## BIG PLATE

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

Pan-fried Balsamic Shallot, Soy Caramel Beef Demi Glace with Bone Marrow  
58

### BAKED PATAGONIAN TOOTHFISH, 200GM

Tamarind & Aged Soy Baked, Grilled Wawa Cabbage and Mustard Seed  
62

### SEARED KUROBUTA 100% PURE BLACK BERKSHIRE PORK RACK, 300GM

Fermented Black Bean Marinated, Umeboshi & Apple Puree, Jus  
52

### ROASTED NZ BABY SPRING LAMB RACK, 300GM

Dark Malt Char Siu Marinated, Black Garlic Puree  
55

## SIDE DISH

### FRIED CAULIFLOWER

Gruyere Cheese,  
Dried Longan  
14

### MASHED POTATO

Chive Butter Emulsion  
14

### SAUTEED RATTE POTATO

Iberico Chorizo,  
Brown Onion  
14

### SEARED BABY GEM

Lardo, Garlic,  
Stingless Bee Honey  
14

### SEAWEED LARDO KOSHIHIKARI RICE

Truffle, Pickled Seaweed  
16

