

## SNACK

### FRESHLY SHUCKED SEASONAL OYSTER

Pure or Ponzu Pomelo Sauce  
6/pc

### CHEESE BREAD

Unsalted Butter &  
Paprika Sea Salt  
10

### SMOKED TUNA BELLY

Salchichon, Yuzu Aioli,  
Burnt Scallion Oil  
15

### BLUE SWIMMER CRAB CAKE

Remoulade, Gochujang Cocktail Sauce  
15

## SMALL PLATE

### BURRATINA

Jalapeño Salsa Verde, Blood Orange Brûlée,  
Fried Preserved Radish, Sourdough  
29

### YANAGI MATSUTAKE MUSHROOM

Tofu Tahini, Almond Gremolata, Romesco Sauce  
21

### PAN-FRIED HOKKAIDO SCALLOP

Cauliflower Purée, Saffron Fish Roe Butter Sauce,  
Wagyu Beef Bresaola  
36

### WAGYU OYSTER BLADE

Red Chimichurri, Sunchoke Purée, Macadamia  
29

### TIGER PRAWN

Green Sambal, Celeriac Crème,  
Pickled Shallot, Prawn Head Oil  
29

## BIG PLATE

### SEARED KUROBUTA 100% PURE BLACK BERKSHIRE PORK RACK 300G

Fermented Black Bean Marinade,  
Umeboshi & Apple Purée, Jus  
54

### GRILLED WESTHOLME WAGYU BEEF PETITE TENDER MS6-7 300G

Pan Fried Balsamic Shallot, Soy Caramel Beef Demi Glace  
with Bone Marrow  
62

### BAKED PATAGONIAN TOOTHFISH 200G

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

### ROASTED NZ BABY SPRING LAMB RACK 300G

Dark Malt Char Siu Marinade, Black Garlic Purée  
58

## SIDE DISH

### FRIED CAULIFLOWER

Gruyère Cheese,  
Dried Longan  
15

### SAUTEED RATTE POTATO

Iberico Chorizo,  
Brown Onion  
15

### MASHED POTATO

Chives Butter  
Emulsion  
15

### SAUTEED ASPARAGUS

Peanut Mustard Dressing,  
Toasted Buckwheat  
15

THE SPOT



Signature



Vegetarian



Sustainable



Gluten-free