

**SMALL PLATES**

**COLD**

-  **SMOKED WAGYU BEEF TARTARE** 28  
Pink Peppercorn Mayo, Pickle, Housemade Potato Chips
-  **CITRUS CURED HIRAMASA KINGFISH** 28  
Pickled Fennel & Jalapeño, Cherry Tomato & Yuzu Sauce
-  **COLD ANGEL HAIR** 28  
Yellowfin Tuna, Caviar & Ikura, Kombu, Katsuo-bushi Sauce
-  **STRACCIATELLA CHEESE** 24  
Smoked Honey, Rock Melon, Basil, Jamon Serrano Ham, Fresh Herbs

**HOT**

-  **CHARCOAL GRILLED TIGER PRAWNS** 32  
Prawn Peanut Sauce, Cucumber & Onion Salad
-  **CHAR-GRILLED OCTOPUS** 38  
Preserved Green Papaya Slaw, Mint, Peanut Aka Miso Emulsion
-  **CRISPY SOFT-SHELL CRAB X CHILI CRAB SAUCE** 28  
Blue Crab Meat, Fragrant Herbs, Crispy Mantou  
*\*mantou supplement 4\**
-  **GRILLED HOKKAIDO SCALLOPS** 36  
Caramelised Celeriac, Miso Beurre Blanc, Dill & Pickle, Ikura

**DESSERTS**

-  **MATCHA & SESAME** 18  
Matcha Ice Cream & Crumble, White Chocolate Black Sesame Crème, Honey Tuile
-  **CHOCOLATE "TART" 2.0** 18  
Bulldog Vinegar, Dark Chocolate Soil, Rum & Caramel Banana Ice Cream
-  **PINEAPPLE & SICHUAN** 18  
Coconut, Sichuan Granola, Pineapple Sorbet & Compote
-  **YOGHURT ICE CREAM** 18  
Poached Pear, Green Shiso, Yuzu Cream Cheese

*Omakase Sharing Menu*

**6 COURSE** • 1 Snack + 3 Starters + 1 Main + 1 Dessert  
88\*\*/pax (min. 2)

**8 COURSE** • 2 Snacks + 4 Starters + 1 Main + 1 Dessert  
108\*\*/pax (min. 2)

**COCKTAIL PAIRING** • 3 for \$48\*\* | 5 for \$68\*\*

**BIG PLATES**

	HALF	FULL
 <b>PASTRAMI BLACK ANGUS SHORT RIBS</b> Sweet Pepper, Grilled Onion, Maitake Mushroom, Crispy Kale	42	74
<b>DASHI &amp; MISO-GLAZED TOOTHPISH</b> Textures of Zucchini, Garlic Cream, Fragrant Herbs	39	69
<b>DRY AGED DUCK</b> Miso Butternut, Roasted Duck Jus	45	78
 <b>IBERICO PORK RACK</b> Lemongrass Kichap Manis, Kerabu Salad	38	69
 <b>SQUID INK SEAFOOD PAELLA</b> Tiger Prawn, Baby Squid, Garlic Aioli, Salsa Verde	42	69
 <b>MOROCCAN BRAISED LAMB SHANK</b> Herb Couscous, Coriander Salsa Verde		42
<b>CHARCOAL GRILLED TURBOT</b> Yuzu Beurre Noisette, Crispy Cappers		9.9/100g
<b>OP RIBEYE</b> Angus Wagyu		16/100g 19/100g

**SIDE DISH**

-     **GRILLED CAULIFLOWER** 15  
Sesame Cream, Spicy Garlic Miso Dressing
-   **GRILLED WILD MUSHROOMS** 15  
Sweet Pepper Soubise, Garlic, Puffed Rice Togarashi
-   **CRISPY BRUSSELS SPROUTS** 15  
Gochujang Onion Soubise, Seaweed Puffed Grain
-     **DUCK FAT ROASTED CRISPY BABY POTATOES** 15  
Crispy Shallot, Rosemary Yogurt

 Signature    Vegetarian    Gluten-free    Dairy-free