

SMALL PLATES

COLD

-  **SMOKED WAGYU BEEF TARTARE** 28
Pink Peppercorn Mayo, Pickle,
Housemade Potato Chips
-  **CITRUS CURED HIRAMASA KINGFISH** 26
Pickled Fennel & Jalapeño, Cherry Tomato & Yuzu Sauce
-  **YELLOWFIN TUNA TARTARE** 22
Yuzu Kosho, Guacamole, Gribiche Sauce & Pickle
-  **COLD ANGEL HAIR** 24
Choice of Yellowfin Tuna or Jelly Fish
Truffle, Ikura & Flying Fish Roe, Katsuobushi Sauce
scallop supplement 7
-  **STRACCIATELLA CHEESE** 24
Smoked Honey, Rock Melon, Basil,
Jamon Serrano Ham, Fresh Herbs

HOT

-  **CHARCOAL GRILLED TIGER PRAWNS** 29
Prawn Peanut Sauce, Cucumber & Onion Salad
-  **CHAR-GRILLED OCTOPUS** 35
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
-  **HERB GRILLED PORK JOWL** 24
Gochujang Char Siu Glaze, Baby Gem Salad,
House Onion & Cabbage Kimchi
-  **LAMB RIBS** 22
Spicy Burnt Scallion Chimichurri, Mango Salsa

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

Omakase Sharing Menu

4 COURSE ● 2 Starters + 1 Main + 1 Dessert
68**







6 COURSE ● 1 Snack + 3 Starters + 1 Main + 1 Dessert
78**

8 COURSE ● 2 Snacks + 4 Starters + 1 Main + 1 Dessert
98**

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

*Price per pax (min. 2)

BIG PLATES


	HALF	FULL
 PASTRAMI BLACK ANGUS SHORT RIBS 42 68 Grilled Onion, Maitake Mushroom, Crispy Kale		
  IBERICO PORK RACK 39 64 Lemongrass Kichap Manis, Kerabu Salad		
 SQUID INK SEAFOOD PAELLA 38 65 Tiger Prawn, Crispy Baby Squid, Sakura Ebi		
 ROASTED HERITAGE CHICKEN 34 52 Lime & Coconut Cream, Coriander Salsa		
 GRILLED WHOLE THREADFIN 38 58 Hot Tamarind & Lime Sauce, Crispy Shallot & Coriander		
LAMB SADDLE "KOFTA" 42 68 Textures of Cauliflower, Lamb Jus		
ANGUS PORTERHOUSE 16/100g		
OP RIBEYE WAGYU 19/100g		

DESSERTS

-    **COCONUT & MANGO** 18
Mango Sorbet, Mango & Nata De Coco Chutney,
Coconut Foam
-   **CHOCOLATE "TART" 2.0** 18
Bulldog Vinegar, Dark Chocolate Soil,
Rum & Caramel Banana Ice Cream
-  **DECONSTRUCTED TIRAMISU** 18
Mascarpone Cheese Espuma, Savoiardi Biscuits,
Coffee Jelly & Ice Cream
-  **MILK & HONEY** 18
Lavender Cremeux, Honey Shortbread,
Hokkaido Milk Ice Cream

 Signature

 Vegetarian

 Gluten-free

 Dairy-free

THE SPOT

Prices are subject to 10% service charge and prevailing government taxes.