

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
<i>Choice of Yellowfin Tuna or Jelly Fish</i> Truffle, Ikura & Flying Fish Roe, Katsuobushi Sauce <i>*scallop supplement 7*</i>	
 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 <i>*mantou supplement 4*</i>	
 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.