

SMALL PLATES

COLD

-  **SMOKED WAGYU BEEF TARTARE** 28
Pink Peppercorn Mayo, Pickle,
Housemade Potato Chips
- HAY SMOKED HAMACHI TATAKI** 26
Green Mango & Pomelo, Kaffir Lime,
Yuzu Nam Jim Dressing
-  **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
-  **HEIRLOOM TOMATO & BERRY PANZANELLA** 24
Burrata Cheese, Herb Croutons, Basil

HOT

-  **TAMARIND GLAZED JUMBO TIGER PRAWNS** 29
Spiced Mango & Lime Coulis, Coriander
-  **CHAR-GRILLED OCTOPUS** 35
Preserved Green Papaya Slaw, Mint,
Peanut Aka Miso Emulsion
- ROASTED HOKKAIDO SCALLOPS** 36
Grilled Eggplant, White Coconut Curry,
XO Sauce, Market Greens
-  **HERB GRILLED PORK JOWL** 24
Gochujang Char Siu Glaze, Baby Gem Salad,
House Onion & Cabbage Kimchi
-  **GRILLED AUBERGINE WITH MACKEREL NDUJA SAUCE** 22
Ice Plant, Thai Basil

DESSERTS

-  **COCONUT PANNA COTTA** 18
Roasted Coconut Crumbs, Pineapple Chutney,
Passion Fruit Sorbet
-  **CHOCOLATE "TART" 2.0** 18
Bulldog Vinegar, Dark Chocolate Soil,
Rum & Caramel Banana Ice Cream
-  **APPLE COBBLER** 18
Apple Chutney, Ginger Bread,
Lemon Cream Cheese, Caramel Ice Cream
-  **YOGURT ICE CREAM** 18
Poached Pear, Green Shiso, Yuzu Cream Cheese

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
HERB GRILLED WAGYU SHORT RIBS Truffle & Mushroom Purée, Crispy Kale, Grilled Sweet Onion & Mushroom	43	72
 IBERICO PORK RACK Lemongrass Kicap Manis, Kerabu Salad	39	64
 SQUID INK SEAFOOD PAELLA Tiger Prawn, Crispy Baby Squid, Sakura Ebi	38	65
 ROASTED HERITAGE CHICKEN Lime & Coconut Cream, Coriander Salsa	34	52
 NEW ZEALAND LAMB RACK Grilled Shishito Pepper, Chimichurri, Herb Sweet Soya Glaze	43	72
 GRILLED RED MULLET Grilled Eggplant, Thai Dry Sambal, Coriander		39
ANGUS PORTERHOUSE		16/100g
OP RIBEYE WAGYU		19/100g

SIDE DISH

-   **GRILLED CAULIFLOWER** 15
Sesame Cream, Spicy Garlic Miso Dressing
-   **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

THE SPOT

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