



Cold Starters

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| Artisan Sourdough (v) | 15 |
| Herb butter, spring onion oil | |
| add on: - Smoked Salmon Dip, Ikura, Dill | 12 |
| - Miso Katsubushi Bagna Cauda | 8 |
| - Chicken Liver Mousse, Sweet Mango Chutney (gf) | 8 |
| - Dhal Hummus, Radish, Extra Virgin Olive Oil (gf, v, vg) | 8 |
| - Lacquered Teriyaki Bone Marrow | 21 |
| - The Whole Selection Of 5 Dips | 45 |
| Seasonal Oysters (r, sf) | Half doz 45 Doz 88 |
| Ponzu, dill oil | |
| Prawn Toast | 22 |
| Crab salad, brioche, calamansi | |
| Norwegian Salmon Taco | 22 |
| Mentaiko aioli, cilantro | |
| Burrata Tomato Salad (n, v) | 28 |
| Peach mostarda, candied walnut, shiso, endive | |
| Cucumber Salad | 21 |
| Herbs, cucumber water | |

Hot Starters

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|---|-----------|
| Truffle Fries (gf, v) | 22 |
| Seasonal black truffle, grated parmesan | |
| Japanese Ebi Shrimp | 25 |
| Togarashi, dil aioli | |
| Tempura Zucchini Flower | 38 |
| Furikake, kizami wasabi | |
| Pan Seared Scallop (sf,gf) | 38 |
| Nduja beurre blanc, pickled sweet pepper, kochukaru oil | |

Mains

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|---|-----------|
| Roasted Chicken (v) | 32 |
| Bacon mousseline stuffed wing | |
| Line Caught Red Snapper (v) | 48 |
| Laksa, celeriac coconut puree | |
| Stony River Black Angus Tenderloin (150g) (gf) | 62 |
| Yuzu beef jus | |
| Impossible Burger (v) | 22 |
| Chipotle aioli, kimchi | |

Desserts

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| Brilliat Savarin Cheese | 20 |
| Mango chutney, sourdough cracker | |
| Balinese Chocolate (v) | 18 |
| Fermented strawberry, feuilletine | |
| Tropical Mango (gf, v, vg) | 18 |
| Glutinous rice tuile, coconut sorbet | |