



SNACKS AND LIGHT BITES

- Japanese Fried Chicken “Karaage”** Kewpie Togarashi Aioli, Lemon **19**
Chicken ‘Laksa’ Spring Roll Calamansi, Chili Padi, Laksa Leaf **19**
Charcoal Grilled Spanish Octopus Kaffir Lime Aioli, Lardo, Japanese Herbs, Bonito, Nor **32**
Cassolette of “Trippa alla Romana” Tomato Braised Tripe, Burrata, Mint, Grilled Baguette **29**
Crispy Cauliflower Spicy Jalapeno Dressing, Coriander **18**
Grilled Japanese Corn Togarashi, Furikake, Lime Aioli **16**
USDA Prime Beef Sliders Aged White Cheddar, Red Onion, Pickles **18**

HANDMADE PASTA

- Agnolotti with Porcini Mushrooms** Parmigiano-Reggiano (V) **28**
Orecchiette with Veal Ragu Confit Tomato, Porcini, Kampot Pepper, Pecorino **31**

RAW AND ROLLED

- Yellowtail-Scallion** Cucumber, Avocado **32**
Crispy Shrimp Tempura Roll Chili Aioli, Avocado **28**
Vegetarian Roll Avocado, Cucumber, Kampyo **18**
Octopus Roll Cucumber, Bonito, Sweet Soy **24**
Amela Tomato & Avocado Soy, Tapioca, Jalapeno, Ginger, Coriander, Shiso Oil **24**
Kaluga Queen Caviar Lemon Herb Blinis and Traditional Accompaniments **150**

BIGGER BITES, STEAKS & SANDWICHES

- Slow Cooked Ox Tongue** Smoked Tomato Masala, Burrata, Coriander **22**
Mediterranean Salad with Grilled Prawn Greek Dressing, Kalamata Olives, Cucumber, Tomato **32**
Tomato – Burrata – Prosciutto “Panini” Pesto Aioli, Rocket, Olive Oil **24**
Grilled Cheese Sandwich Cranberry Walnut Bread, Fontina, Gruyere, Quince **21**
“Chinese Takeout” Spicy Wok Tossed Noodles, Crispy Chicken, Fried Garlic, Black Bean **26**
Lebanese Style Grilled Squash “Salad” Eggplant Caviar, Goat Cheese, Pine Nuts, Tomatoes, Falafel, Mint (LS) **24**
Falafel Burger Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket (V) (VG) **30**
Honey Miso Broiled Salmon Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) **48**
Grilled Bacon Cheeseburger Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam **36**
Snake River American Wagyu Flat Iron Steak Stir-fried Bok Choy, Red Onions, Shiitake Mushrooms **75**
USDA Prime New York Striploin (210g) Fingerling Potatoes, Watercress, Red Wine Reduction **95**

DESSERT

- Pandan Panna Cotta** Gula Melaka, Yuzu Crumble, Hazelnut Nougatine **16**
Kulfi Pops Orange Vanilla – Chocolate Cherry **12**

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal.

Prices are subject to prevailing goods and services tax and 10% service charge.

(V)
Vegetarian

(VG)
Vegan

(CSS)
Certified Sustainable
Seafood

(LS)
Locally Sourced

(O)
Organic

(RS)
Regionally Sourced