

SMALL PLATES

Ibérico Ham Croquette

smoked-roasted tomato jam, curry aioli | 3 pieces / 5 pieces

14 / 20

Yellow Fin Tuna Belly

Aubergine purée, chilli-citrus vinaigrette, sesame ginger tuile

16 / 26

Duck Foie Gras

spanish onion, spring onion crêpe, mango jelly, peanut sauce

16 / 26

Crispy Ibérico Pork Belly

shallot, chilli-hoisin sauce

16 / 26

Baked Camembert Cheese

fruits, chestnut, honey ginger glaze

16 / 26

Grilled Fresh Oysters

garlic, calamansi, lime leaves | 3 pieces / 5 pieces

16 / 26

Pork Spare Ribs

garlic potato mousseline, tomato-herb sauce

18 / 32

Freshwater Prawns

prawn jus, saffron rouille, lemon dust | 3 pieces / 5 pieces

22 / 36

Wagyu Striploin

asparagus, oyster vinaigrette, date sauce, basil

22 / 36

Ribeye Cap

momotaro tomato, basil, fried shallot

24 / 42

MAINS

Baby Octopus & Squid Ink Rice paprika-garlic rouille, semi dried tomato	22
Free – Range Yellow Chicken <i>deboned half</i> taggiasca olives, french lentils, curried brown butter sauce	22
Snapper Fillet sautéed red wine oyster mushroom, tomato rouille, fried sliced ginger	26
Scallops, Prawns & Chorizo Rice prawn broth, garlic aioli, shaved bonito	26
Bone – in Short Ribs beetroot, pickled potato, fried shallot, red wine jus	36
Lamb Rack ratatouille, crispy millet, lamb jus	36
Prime Ribeye momotaro tomato, basil, fried crisp shallot	48
Ibérico Pork Tomahawk roasted rum infused pineapple, chilli, pistachio crust	48

SHARING PLATES

Free - Range Yellow Chicken serves 2 - 3 pax	42
Spare Ribs, Free - Range Yellow Chicken, Bone-in Short Ribs serves 2-3 pax	68
Tomahawk Steak serves 2 - 3 pax	140
Caveman Supper pork knuckle, bone-in short ribs, free-range yellow chicken, lamb ribs, bone marrow, pork belly, tripe, roasted vegetables serves 3 - 4 pax	150

SHARING PLATES ARE SERVED WITH:

Saffron-Buttered Chat Potato

and choice of any 2 sauces:

Black Truffle

Peppercorn

Green Chilli Pesto

Shatta

add on price

10

2

2

2

2

SIDES

House Salad

mesclun, sunflower seeds, ginger-soy vinaigrette

8

Potato Gratin

mixed crème, egg, cheese

8

Cauliflower Gratin

herbs, onion, béchamel, cheese

8

Brussel Sprout

crispy brussel sprout, bacon, hot & sour sauce

8

Ratatouille

tomato concasse, mixed herbs, chermoula sauce

10

Green Asparagus

bacon, lemon butter, fried capers

12

DESSERTS

Warm Chestnut Cake & Chocolate Sorbet

chestnut, Valrhona chocolate, almond crumble

12

Black Sticky Rice

sesame tuile, grapes, coconut ice-cream

12

Pistachio Melt & Pandan Ice Cream

pandan crème anglaise, pistachio, cinnamon

12

RED WINE

Miguel Torres San Medin Cabernet Sauvignon curico valley, chile	12 / 58
Heart of Hearts Shiraz australia	12 / 58
Vignobles Lesgourgues Château Loumelat Rouge bordeaux, france	15 / 68
M. Chapoutier Marius Rouge rhone valley, france	72
Château Brassac Bordeaux Sperieur bordeaux, france	80
Ruffino Chianti DOCG tuscan, italy	78
Ornellaia Le Volte Dell' Ornellaia Toscana IGT bolgheri, italy	118
Luigi Bosca La Linda Old Vines Malbec mendoza, argentina	86
Torres Altos Iberico Crianza rioja, spain	72
Jean Leon 3055 Merlot penedes, spain	86
St Hallet Gamekeeper's Cabernet Sauvignon barossa valley, australia	78
St Hallet Gamekeeper's Shiraz barossa valley, australia	78
Stonier Pinot Noir mornington peninsula, australia	112
Torbreck Woodcutter's Shiraz barossa valley, australia	118
Mount Riley Pinot Noir marlborough, new zealand	86

WINE OF THE MONTH

Pierre Ferraud & Fils Vin de Pays IGP Pinot Noir beaujolais, france	70
--	----

WHITE WINE

Miguel Torres San Medin Sauvignon Blanc curico valley, chile	12 / 58
Heart of Hearts Chardonnay australia	12 / 58
Vignobles Lesgourgues Château Loumelat Blanc bordeaux, france	15 / 68
M. Chapoutier Marius Blanc rhone valley, france	72
Ruffino Lumina Pinot Grigio Delle Venezie IGT tuscan, italy	76
Schieferkopf Riesling baden, germany	82
Xanadu Exmoor Sauvignon Blanc Semillon margaret river, australia	78
Mount Riley Sauvignon Blanc marlborough, new zealand	76
Mount Riley Pinot Gris marlborough, new zealand	82

WINE OF THE MONTH

Pierre Ferraud & Fils Vin de Pays IGP Sauvignon Blanc beaujolais, france	70
---	----

SPARKLING, ROSE WINE, CHAMPAGNE

Ruffino Prosecco DOC veneto, italy	15 / 68
Miguel Torres Santa Digna Estelado Sparkling Rose curico valley, chile	76
Champagne Taittinger Brut Reserve reims, france	145

BEERS

Steinlager new zealand	10 / 13
Macs Great White new zealand	10 / 13
Speights Ale new zealand	10 / 13
Kozel czech republic	11 / 14
Peroni italy	12 / 16
Pilsner Urquell czech republic	12 / 16

SPIRITS

Housepour Spirits vodka, gin, rum, tequila, whiskey, bourbon	9 / 128
Vodka reyka	14 / 198
Gin gin mare, hendrick's	14 / 198
Rum sailor jerry, capucana	14 / 198
Tequila milagro, cazcabel	14 / 198

WHISKEY

Monkey Shoulder	13 / 188
Iwai Tradition / Iwai Blue / Iwai Wine Cask	14 / 198
Balvenie 12 / Balvenie 14	16 19 / 220 260
Glenfiddich 12 / Glenfiddich 15 / Glenfiddich 18	14 16 19 / 198 220 260

COCKTAILS

Summer Flare

sailor jerry, ginger, lemongrass

16

Citrus Sunset

sailor jerry, grapefruit, lime, mint leaves

16

Light My FȲR

gin mare, orange marmalade, tonic

16

Bloodshot Comet

milagro repasado, pomegranate, lime, rosemary

16

FȲR Martini

reyka, espresso, honey, milk

16

Sweet Ipanema

capucana cachaça, red tea, fresh milk

16

A Different G & T

hendrick's, lemongrass, lemon, cucumber, tonic

16

Glenfiddich Highball

glenfiddich 12, soda, sze chuan pepper

16

Monkey Sour

monkey shoulder, lime, lemon, egg white, bitters

16

Sunny Mojito

sailor jerry, lime, beer, mint leaves

16

NON ALCOHOLIC

Bottled Water acqua panna, san pellegrino

6

Soda cucumber & mint, blood orange & cinnamon, grapefruit & lime

6

Iced Tea pomegranate & orange, strawberry & mint, lemongrass

6

