

Dessert

Coffee Baileys Ice Cream, Miso Sponge, Chocolate Tuile \$10

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Strawberry, Rhubarb, Ginger Flower Ice Cream \$10

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Apricot Sherbet, White Chocolate, Almond Sponge \$10

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Cheese Platter \$18

Set Lunch

Heirloom Tomato, Fennel Jelly, Nishiki Goma

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White Button Mushroom Soup, King Oyster Mushroom, Porcini Foam

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Tomato Chorizo Rice, Toretama Egg, Bubuarare, Parmigiano Reggiano

Or

Pork Gyoza, Smoked Yoghurt, Pepper Crumble, Watercress

Or

Beef Short Rib, Potato, Red Wine Sauce (Supplement of \$15)

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Dessert

\$40

Omakase

Omakase is the Japanese tradition of entrusting the entire dining experience to the Chef. BAM!'s Omakase-style dining offers a parade of gastronomic indulgences that highlight the season's freshest ingredients.

AMUSE BOUCHE

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4 COURSES \$98 (with sake pairing add \$58)

Or

6 COURSES \$148 (with sake pairing add \$78)

Or

SPECIAL MENU \$188 (with sake pairing add \$98)

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DESSERT

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PETIT FOURS

Subject to 10% service charge and 7% GST

Tapas

Canadian Oyster, Ponzu, Cabbage 1pc \$7, 1/2 dozen \$36

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Cherry Gazpacho, Salted Mascarpone, Coffee Soil \$6

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Jamón Ibérico de Bellota, Coca Bread, Cherry Tomato \$25

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Cold Capellini, Sakura Ebi, Citron Confit \$26

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Shiso Leaf & Tomato Tartar Tempura \$8

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Ankimo Tofu, Honey All-i-Oli, Avruga Caviar, Hanaho \$16

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Padron Pepper, Sesame Sauce & Seeds, Katsuo-bushi \$9

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Sakura Ebi Spanish Fritters \$8

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Spanish Octopus, Textures of Cauliflower, Ginger Soy \$26

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Toretama Egg, Baby Fish Tempura, Chorizo \$16

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Tuna Noten, Aosa Nori Broth, Pepper Oil \$20

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Scamorza a la plancha, Pickled Endive, Balsamic \$18

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Nameko Mushroom, Acquerello Rice, Burrata \$36

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Duck Gyoza, Carrot Puree, Rostit \$22

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Iberico Pork Gyoza, Smoked Yoghurt, Watercress \$24

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Beef Short Rib, Potato, Red Wine Sauce \$32

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