

LIGHT

Freshly-shucked Irish Oyster 3 pcs 13.5
Mignonette & lemon ½ doz 26
1 doz 50

Bluefin Tuna Tartare 19
Yuzu, dragonfruit, hazelnut, finger lime & yam chips

Goats Cheese Mousse 16
Truffle-infused honey, seasonal truffle shavings & toasted baguette

Salad of Tomatoes & Textures 14.5
Tomato and pickled ginger gazpacho, goat's cheese, radish & puffed sorghum

Char-grilled 'Caesar Salad' 15
Homemade Angus beef bacon, pickle, soft-boiled egg & black garlic mayo

Lemongrass & Ginger Prawn Salad 16
Fresh mango and tomato salsa, glass noodles & ginger flower dressing

Blackmore Wagyu Chuck Rib Carpaccio 18
Vegetable chips, pickled ginger emulsion & mustard cress

Soup of the Day 6
Please check with server for today's soup

NIBBLES & SIDES

Baked Bread Basket 5

Pan-roasted Sunchoke 5
With spiced garlic yoghurt

Sautéed Portobello & Swiss Brown Mushroom 5
In garlic butter

Chilled Soba Noodle Salad 5
With shiitake & ponzu

Mesclun Salad 5
Onion, tomato, cucumber & radish

Mashed Potato 5

Truffle Mashed Potato 5
With grated truffle & jus gras

Truffle Fries 18
Parmesan, herbs, fresh truffle, truffle oil



MAIN

Cauliflower & Shallot Bake 26
Smoked tomato, cucumber and chilli salsa, turmeric & coriander yogurt

Ikana Fresh Greenshell Mussel (NZ) 25
(approx. 400g)
Ginger flower sambal, coconut broth & toasted baguette

Halia's Singapore -style Chilli Crab Spaghettini 26
In spicy, sweet & tangy sauce

Akaroa Salmon Fillet (NZ) 23
Fresh horseradish, habanero aioli and wagyu herb oil

Roast Barramundi 25
Fresh seasonal truffle, charred broccolini, celeriac puree, pickled mustard and ginger dressing

Paperbag Oven-Baked Halibut Fillet 33
Soy & ginger broth, sesame Japanese rice, wakame & truffle aioli

Slow Cooked Free Roaming French Chicken Breast 28
(approx. 180-200g)
Organic quinoa "porridge", smoked chicken thigh, fresh seasonal truffle & jus gras

Pan-roasted Lamb Rack (200g) 35
Freekeh, petit pois & mint jus

Blackmore Wagyu Spare Rib 48
Pickles, puffed grains & jerk-spiced barbecue sauce

 **Dishes containing ginger and its family**

 **Vegetarian dishes (may contain egg & dairy)**

All prices are subject to 10% service charge & 7% GST

ALL DAY MENU
MON - THU: 12.00PM - 9.30PM
FRI: 12.00PM - 10.00PM
SAT: 5.00PM - 10.00PM
SUN & PH: 5.00PM - 9.30PM

STEAKS

Steak of the Day Market Price
Please check with server for today's offerings

Tender Valley 100% Angus 200 Days Grain-fed

Tenderloin	200g	62
Striploin	270g	68

Full-blood Blackmore Wagyu MBS 9+ (Australia)

Rump	160g	48
Rump Cap	200g	68
Slow Cooked Flat Iron	140g	50

Served with shaved truffle and black pepper & mushroom jus

All steaks are served with tobacco onions, a choice of one side and one sauce.

Choice of sides:
Mash potato / Fries / Mesclun Salad

Choice of sauces:
Truffle jus / Creamed Horseradish

SWEET

Yuzu Gateaux 11
Yuzu infused cake, intense chocolate yuzu ganache & lait-caramel mousse

Ginger Spice & All Things Nice 9
Ginger and almond nougatine parfait, coconut mousse, compressed pineapple & dehydrated coconut flesh

Die-Die Must Have Chocolate 10
With chocolate element & raspberry

Sticky Toffee Pudding 10
Dates, butterscotch sauce, sea salt & vanilla ice cream

Seasonal Ice Cream & Sorbet
Check with server for today's selection

Single scoop	4.5
Double scoops	8
Triple scoops	9.5