

LUNCH 11:30AM - 2:30PM (MON - FRI)  
DINNER 6:30PM - 10:00PM (MON - SAT)  
BRUNCH 11:30AM - 4PM (SAT & SUN)

## DINNER

### 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

#### **Tiger Prawns**

prawn jus, saffron rouille, lemon dust | 4 pieces / 6 pieces

22 / 36

#### **Wagyu Striploin**

asparagus, oyster vinaigrette, date sauce, basil

22 / 36

#### **Ribeye Cap**

momotaro tomato, basil, fried shallot

24 / 42

## MAINS

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

## SHARING PLATES

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