

All dishes have been designed for sharing and will be served whenever ready.
(We recommend 2-3 dishes per person.)


V E G E T A B L E

Beetroot 

Umami Pumpkin Seed,
Horseradish Lemon Cream,
Pedro Ximénez Vinaigrette

Seasonal Tomatoes

Yuzu Granita, Basil Oil,
Purple Shiso Powder

Kale Salad 

Silver Fish, Pomegranate,
Pine Nut, Parmesan,
Tamarind Vinaigrette

Baby Corn

7 Spice Butter, Parmesan,
Black Garlic Aioli

Crispy Cauliflower

Fermented Garlic Honey,
Toasted Sesame Seed

Cornflakes Pumpkin 

Green Goddess, Chestnut Honey

Market Greens

Miso Yoghurt, Garlic Chip,
Pickled Onion

M E A T

Butter Steak

Black Garlic Aioli, Chives,
Fried Garlic Chip

Masala Lamb Skewers

Horseradish Lemon Cream,
Pickled Onion, Salsa Verde,
Calamansi Lime, Crispy Garlic

Glazed Pork Ribs 

Pineapple, Gula Melaka,
Pistachio, Gherkins,
Butter Poached Cabbage

AFC - 'Anxin' Fried Chicken

Secret Salt, Scallion Salad,
Calamansi Lime, Lao Gan Ma Mayo

Wagyu Petite Fillet

Black Garlic Aioli, Chives,
Fried Garlic Chip

**28 Day Dry-Aged
Striploin**

Black Garlic Aioli, Chives,
Fried Garlic Chip

Bone Marrow Brûlée

Citrus Herb Salad,
Pomegranate, Sourdough

S E A F O O D

Spanish Octopus

Purple Sweet Potato, Chervil,
Warm Smoked Cider Vinaigrette

Hokkaido Scallops

Nori Butter, Samphire,
Puffed Brown Rice, Edamame,
Daikon Pickles

**Kühlbarra
Barramundi**

Onigiri, Ikura, Tarragon Oil,
Seikyo Miso Butter,
Market Greens

Market Catch M.P.


Please check with our
friendly servers for
specials of the day!

L A R G E

Great for sharing or 1 Hungry Carnivore

Wagyu Shortrib

Stout Jus, Crispy Garlic,
Sunchokes, Cauliflower Purée,
Pickled Onion Petal

**Pomegranate-Glazed
'Anxin' Chicken** 

Scorched Rice, Pistachio
Cold Cucumber Salad

S I D E S

House-Cut Fries

Add Truffle Oil

**Smoked Bacon
Croquettes**

Miso Mayo

Sauteéd Mushroom