

First Flavours

PASTRAMI BEEF TATAKI ----- KABOCHA SQUASH, SHIKUWASA, KOSHO	\$168
HAMACHI CRUDO ----- CHILLED CAULIFLOWER PUREE, MUSTARD SEEDS, SOY & BROWN BUTTER	\$138
CHICKEN LIVER MOUSSE ----- REHYDRATED RAISIN RELISH, GRATED HORSE RADISH, HOUSE OAT CRACKERS	\$110
SALT BAKED BEETROOT ----- CARDAMOM CURD, IKURA CREAM, MINT TEA SPIKED CARROT	\$128
BURNT ONION RISOTTO ----- (1/2 OR WHOLE PORTION) EGG YOLK BEIGNET, WORCESTERSHIRE, CRISPY SHALLOTS	\$138 / \$238
CHARRED OCTOPUS ----- HEARTS OF PALM SALAD, PIQUILLO PEPPER, CAPER REMOULADE	\$158
SCALLOP WALDORF ----- WARM APPLE SALAD, CHORIZO, MISO	\$138

MAIN EVENT

BLACK ANGUS BEEF CHEEK \$318
SMOKED PARSNIP PUREE, SAUCE GRIBICHE

FRESH WATER PRAWNS \$288
BURNT EGGPLANT, YELLOW CURRY, CALAMANSI

GIANT DUCK RAVIOLI \$210
SLOW COOKED DUCK LEG, LO SHUI SAUCE,
SCALLION & GINGER CREAM

STEAMED GROUPEL \$250
CREAMED LEEK & POTATO, HORSE RADISH XO SAUCE

ROASTED SPRING CHICKEN \$225
FARRO, SHIMEJI MUSHROOM, MULLED WINE REDUCTION

STICKY OKINAWAN BBQ PORK BELLY \$228
DASHI, EDAMAME & SUGAR SNAPS, SHIITAKE

ROASTED CAULIFLOWER \$188
SOFT SESAME TOFU, PICKLED PRUNES, BLACK SUGAR GLAZE, PUMPKIN SEEDS



BITS & PIECES

HOMEMADE FOCACCIA \$68

MASHED POTATO \$88
OREGANO & BAY LEAF

GREEN BEAN & SESAME SALAD \$68
BUTTERMILK & CHIVE DRESSING

FRIED \$78
BRUSSELS
PONZU

FRIES \$78
BBQ SPICE

Sweet Treats

MR. WHIPPY ICE CREAM ----- HONEY ROASTED PUMPKIN, MAPLE PECAN NUTS, BUTTERSCOTCH SAUCE	\$78
DARK CHOCOLATE & ORANGE MOUSSE ----- PICKLED CHERRIES, CACAO NIB BISCUIT, CARAMEL CREAM	\$88
LEMONGRASS CRÈME BRÛLÉE ----- MANGO SALAD, COCONUT, RICE & MUNG BEAN GRANOLA	\$78