

Signature Butter Beverages

Beurre Noisette is reduced over high heat to evaporate water and separate milk solids, leaving a behind a rich and sublime foam

- Brown Butter Beer.....15
wheat beer, smooth, flora, nutty finish
- Butter Tea.....5
refreshing, sakura
- Butter Coffee.....6
full bodied
choice of black and white coffee

Draft Beer

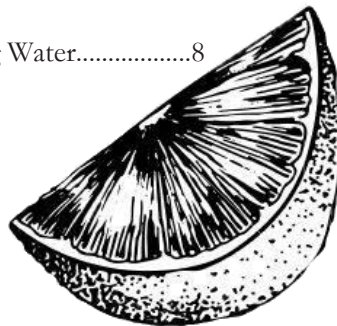
half/full

- Asahi Super Dry.....8 / 14
- Kronenberg 1664 Blanc.....8 / 14



Other Beverages

- Black/White Coffee.....4 / 5
- Tea.....5.5
- Choice of earl grey, Rose & Vanilla and Lemon Verbena
- Coke/Coke Light.....5
- Sprite.....5
- Sparkling Water.....8



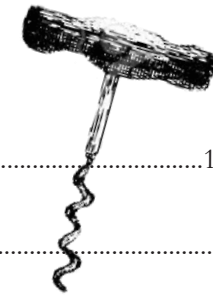
Red Wine

- Bordeaux, France | Douthe N°1 Red 2017.....14 / 68
Merlot, Cabernet Sauvignon, Petit Verdot
- Burgundy, France | Patrick Clerget Coteaux Bourguignons Red 2015.....78
Pinot Noir, Gamay
- Casablanca, Morocco | Alain Graillot Syrocco Rouge Maroc 2016.....98
Syrah
- Paris, France | Le Vignerons Parisiens Le Petit Parisien 2017.....98
Cinsault, Merlot
- Spain, Priorat | Alvaro Palacios Camins Del Priorat 2017.....128
Garnacha, Cariñena, Syrah, Cabernet Sauvignon, Merlot



White Wine

- Bordeaux, France | Douthe N°1 White 2016.....14 / 68
Sauvignon Blanc
- Del Segre, Spain | Cérvoles Celler Colors Blanc 2017.....78
Macabeu, Chardonnay, Petit Manseng
- Penedes, Spain | Gramona Gessami 2018.....98
Muscat, Sauvignon Blanc, Gewurztraminer
- Burgundy, France | La Manufacture Petit Chablis 2017.....128
Chardonnay



Bubbly


- Penedès, Spain | Cava Perelada Brut Reserva N.V.....14 / 68
- Penedès, Spain | Cava Gramona Imperial Brut Gran Reserva 2014.....158
- Champagne, France | Chapuy Blanc de Blancs Brut Reserve N.V.....188

All prices are subject to 10% service charge




SEAFOOD

Abalone | Cauliflower.....16
charred corn, cauliflower puree, toppiko, lemongrass foam

 Salmon | Taco.....17
dragon fruit aioli, ikura, avocado

Soft-shell Crab | Omelette.....18
lobster bisque, lumpfish caviar, petite onion

 Unagi | Butter-fried “Man-Tou”.....18
sakura floss, pickled cucumber, tofu purée


Octopus Leg | Salted Egg.....26
squid ink hummus, edamame

Fresh Oysters
ginger flower dressing, lemon
half dozen.....19
one dozen.....33



PASTA

Tortellini | Smoked-Chicken.....18
ikura, charred leeks, lemongrass beurre-blanc

 Uni | Butter-tossed Capellini.....18
uni, caviar, XO emulsion, “hae-pi”
add butter prawns.....5

ADD-ON


Truffle Butter Rice.....6

Lyonnais Potatoes.....6

Butter Mash.....6




VEGETABLE


 Tomato | Burrata.....13
sour plum, edible flowers

Leek | Beurre Noisette.....15
grenobloise sauce, fried petite onion, house cured egg yolk

Purple Cabbage | Lotus Root.....16
dill cream, hazelnut, chives

DELICACIES

 Butter-tossed Escargot | Truffle.....18
buttered potato crisps, sautéed pork belly, brown butter mousse

 Foie Gras | Butter-glazed Hazelnut.....26
grapes, strawberry lime, pickled pearl onions



SIGNATURE RICE BOWL

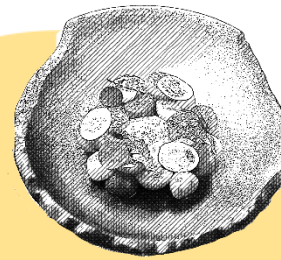
(available during lunch)

served with Japanese rice, onsen egg, buttered potato crisps and spring onion


Chicken Roulade.....14

36-hours Braised Pork Belly.....16

 Wagyu Beef.....18



MEAT


 Scotchd Egg | Asparagus.....15
sesame hummus, sesame ash, pickled vegetables


Pork Belly | Fennel.....16
honey jelly, compressed apple

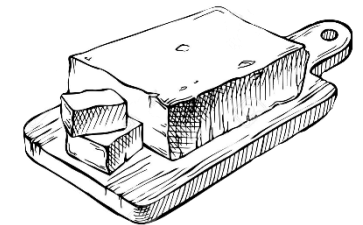
Pork | Butter Mash.....24
szechuan gremolata, charred baby pear, honey ginger gel

6-hours Braised Beef Cheek | Tart.....26
truffle, leek cream, poached egg, pickled shimeji

130g Wagyu Chuck | Onion.....28
Beurre noisette truffle mousseline,
burnt onion purée, lotus root chips

 Stuffed Black Chicken | Truffle.....36
foie gras, lardon glutinous rice, roasted pan jus

 10-Days Butter-Aged Wagyu Striploin.....68
350g, onion compote, red wine jus



DESSERTS

Peanut Butter | Tart.....14
toasted almonds, sesame ice cream

Strawberry | Shortcake.....14
coconut chantilly, honey and fig ice cream, jelly veil

All prices are subject to 10% service charge