

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

18 / 28

#### **Lamb Ribs**

pistachio, mint leaves, tzatziki sauce

20 / 34

#### **Octopus Leg**

salsa ranchera, chunky potato, crispy quinoa

20 / 34

#### **Wagyu Striploin**

asparagus, oyster vinaigrette, date sauce, basil

22 / 36

## MAINS

<b>Free – Range Yellow Chicken</b>   half taggiasca olives, french lentils, curried brown butter sauce	26
<b>Snapper Fillet</b> sautéed red wine oyster mushroom, tomato rouille, fried sliced ginger	28
<b>Seafood Rice</b> chorizo, prawn broth, tomato rouille, shaved bonito	32
<b>Duck Leg</b> barley risotto, crispy rice puffs, orange-red wine sauce	38
<b>Kurobuta Pork Collar</b> banana shallot & momotaro tomato, hazelnut vinaigrette, chicharron	38
<b>Bone – in Short Ribs</b> beetroot, pickled potato, fried shallot, red wine jus	38
<b>Lamb Rack</b> ratatouille, crispy millet, lamb jus	38
<b>Ribeye</b> momotaro tomato, basil, fried crisp shallot	40
<b>Ibérico Pork Tomahawk</b> roasted rum infused pineapple, pistachio crust, aigre-doux sauce	48

## SHARING PLATES

<b>Lamb Ribs, Half Chicken, Bone-in Short Ribs</b> serves 2 -3 pax	68
<b>Tomahawk Steak</b> serves 2 - 3 pax	140
<b>Caveman Supper</b> pork knuckle, bone-in short ribs, free-range yellow chicken, lamb ribs, bone marrow, pork belly, tripe, roasted vegetables   serves 3 - 4 pax	150

## SIDES

### **House Salad**

mesclun, sunflower seeds, ginger-soy vinaigrette

8

### **Potato Gratin**

mixed crème, egg, cheese

10

### **Cauliflower Gratin**

herbs, onion, béchamel, cheese

10

### **Brussel Sprout**

crispy brussel sprout, bacon, hot & sour sauce

10

### **Ratatouille**

tomato concasse, mixed herbs, chermoula sauce

10

### **Green Asparagus**

bacon, brown butter, fried capers

12

## DESSERTS

### **Pistachio Melt**

pandan crème anglaise, cinnamon, pandan ice-cream

12

### **Sticky Date Pudding**

baileys crème anglaise, brown sugar ice-cream

12

### **Chestnut Cake**

Valrhona chocolate, almond crumble, chocolate sherbet

12