

SOURCED ARTISANAL BEEF

Served with your choice of sauce and side

Saga, Wagyu, Japan, A5 155

Grain-fed in the Saga prefecture known for its calm climate, clean air and water

160g Tenderloin

Wylarah, Wagyu, Australia, MB8 110

Born wild, raised and grain-fed on vast pastures in East Queensland

250g New York Strip

Snake River Farms, Wagyu, America, MB 5-6 95

Coming from the heart of the Northwest Double R Ranch

250g Rib Eye

Aspen Ridge, Angus, America, U.S.D.A Prime 95

Naturally raised and grain-fed in a family-owned California ranch

225g Tenderloin

Rhug Estate, Organic Aberdeen Angus, Wales, Dry Aged 95

Reared on coastal farms near historic Caernarfon, North Wales

320g Rib Eye 85

Miyazaki Wagyu, Japan, A4 125

100% Purebred and grain-fed Japanese Wagyu, crowned the "Champion Cow" from Miyachiku co-op

200g New York Strip

Westholme, Wagyu, Australia 105

Strip & Slow-Cooked grain-fed Short Rib, Black Truffle



Signature (V) Vegetarian  Vegan

Prices are subject to service charge and prevailing government tax.

Discounts are not applicable for artisanal beef selection.

Our team will be happy to assist with any special dietary requirement.

SHARING CUTS FOR TWO

John Stone, Ireland, 32 Days Dry Aged 210

The best Irish beef reared on the freshest, greenest grass in Ballymahon, Co. Longford

1kg Tomahawk

Stanbroke, Black Angus, Australia, MB4 190

Raised, grass and grain-fed on the lush green pastures in Northern Queensland

900g Porterhouse

SAUCES

Green Peppercorn, Black Truffle, Red Wine, Asian Spice

SIDES

House Salad

Baby Gem, Endive, Ginger Honey Dressing

Roasted Mushroom

Parsley, Garlic

Hokkaido Corn

BBQ, Butter

Hand-Cut Chip

Tosaka Salt

Asparagus

Rapeseed Oil, Yuzu

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STARTERS

 **Cloudy Bay Storm Shell Clam** 26
Yakimeshi Garlic Rice, Kimchi, Sesame

Irish Oysters 2 pieces 20 | 4 pieces 38 | 6 pieces 56
Apple, Smoked Dashi, Wasabi

Lobster Salad 30
Wakame, Tomato, Edamame, Avocado

BBQ Quail Yakitori 26
Sour Plum, Chilli, Soy Bean Glaze

Burrata (V) 24
Courgette, Almond, White Gazpacho

Cured Hamachi 24
Pomelo, Radish, Jalapeno, Tomato Ponzu

Foie Gras 34
Spiced Carrot, Bonito, Apple, Hazelnut

 **Quinoa Salad (V)** 20
Beetroot, Pear, Lime Dressing

Peking Duck Broth 32
Udon, Smoked Duck, Daikon, Wild Mushroom

Uni 34
Egg Yolk Noodle, Smoked Bacon, Caviar




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MAINS

Westholme Wagyu, Flat Iron 75
Endive Salad, Asian Spice

Line Caught Snapper 60
Aquaponics Green, Avocado Hummus, Gremolata

 **Grilled Asparagus** 46
Green Pea, Wasabi Leaf, White Bean Stew

Dingley Dell Pork Belly 56
Octopus, Fennel, Tomato, Chorizo

Rhug Organic Lamb Rump 65
Shiitake Mushrooms, Chicory, Tosaka Seaweed

Crab Spaghettini 64
Carabineros Prawn, Squid Ink Pasta, Garlic

Alaskan Black Cod 72
Smoked Miso, Potato Croquette, Artichoke

SIDES 8

House Salad
Baby Gem, Endive, Ginger Honey Dressing

Hokkaido Corn
BBQ, Butter

Roasted Mushroom
Parsley, Garlic

Hand-Cut Chip
Tosaka Salt


Asparagus
Rapeseed Oil, Yuzu



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DESSERTS

 **Baked Cheesecake** (For Two) 28
Strawberry, Sour Cream, Matcha

Chocolate Sphere 22
Caramel Banana, Rice Puff, Hokkaido Milk Ice Cream

Black Sesame 20
Clementine Marmalade, Toasted Biscuit, Custard

Rhubarb Tart 22
Custard, Almond, Crème Fraiche Ice Cream

 **Exotic Trifle (V)** 20
Coconut, Mango Compote, Lemongrass Sorbet

Selection of Artisanal Cheese 28
Cheese Biscuit, Truffle Honey

Fruit Platter 24
Mixed Tropical Fruit



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COCKTAILS 25

Jackfruit Highball

Jackfruit Glenfiddich 12, Tarragon Syrup, Cold Brew Coffee, East Imperial Burma Tonic

Breakfast Bellini

T&T Wheat Vodka, Toasted Oats, Honey, Apricot, Champagne

Banana Kingston

Diplomatico Mantuano, Mancino Rosso, Tempus Fugit Banana, Campari

Bloody Skai

T&T Wheat Vodka, Dill Fino Sherry, Spicy Mix, Alain Milliat Tomato Juice

Pickled Martini

Hendrick's Gin, Shiso Vermouth, Pickled Brine

Brunchin Spritz

Kaffir Lime Aperol, Bergamot Purée, Prosecco

Earl Aviation

Beefeater 24, Yuzu, Crème de Violet, Earl Grey Liqueur

Shiitake Old Fashioned

Monkey Shoulder, Angostura Bitters, Shiitake Syrup

NON-ALCOHOLIC COCKTAILS 17

Black Hole Sun

Eternal Summer Tea, Orange Marmalade, Cacao Nibs, Lemon

Silver Lining

Seedlip Spice, Cold Brew Coffee, East Imperial Burma Tonic

Cosmic Girl

Seedlip Spice, Hibiscus, Fresh Lime, House-made Grenadine

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BEER & CIDER

Tiger, Singapore 16
Heineken, Holland 16
Pilsner Urquell, Czech Republic 16
SKAI Wheat Beer, Singapore 16
SKAI Session IPA, Singapore 16
Hitachino Nest White Ale, Japan 18
Kagua Rouge, Belgium 21
Zeffer Cider, NZ 18

SOFT DRINKS 8

Coke
Coke Light
East Imperial Burma Tonic
East Imperial Ginger Beer
Fever Tree Ginger Ale
Fever Tree Tonic
Fever Tree Sicilian Lemonade

JUICE 12

Alain Milliat Cox Apple
Alain Milliat Pineapple
Alain Milliat Apricot Nectar
Alain Milliat Chardonnay Grape
Fresh Orange

MINERAL WATER 12

Acqua Panna (750ml)
San Pellegrino (750ml)

Prices are subject to service charge and prevailing government tax.

TWG TEA 8

French Earl Grey
Chamomile
Jasmine Queen
English Breakfast
Moroccan Mint
Emperor Sencha
Oolong Prestige
Royal Darjeeling

SUZUKI COFFEE 8

Americano
Single Espresso
Single Macchiato
Piccolo Latte
Cappuccino
Flat White
Cafe Mocha

Double Espresso 10
Double Macchiato 10

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