

DINE WITH US

COLD

20

CARVIAR TARTLETS

Shallots, Smoked Crème, Egg

22

CEVICHE

Hamachi, Avocado, Nam tok, Grapefruit, Angostura Bitters

23

BURRATA

Beetroot, Heirloom Tomatoes, Hazelnut, Parma Ham

23

YUK-HOE

Beef tartare, Sesame, Gochujang, Hazelnuts, Pickled Pear, Quail Egg

26

OYSTERS

Sherry Mignonette, Ginger Flower Ponzu, Lemon

42

CHARCUTERIE

Jamon, Wagyu Bresaola, Mortadella, Sopressata

35

CHEESE (V)

Smoked Cheddar, Manchego, Brie De Meaux, Crackers

HOT

16

BEEF CHIPS

Tripe, Tangy Aioli

18

BREAD & DIP (V)

Lebanese Pita, Tzatziki, Baba Ganoush, Beetroot Hummus

20

TRUFFLE MAC & CHEESE (V)

Bechamel, Truffle Crumbs, Mozzarella

23

PITA POCKETS

Mango Local Farmed Soft Shell Crab

Philli Cheese Steak

Massaman Pork

28

NAM YU PORK CHOP

Iberico, Laksa, Cilantro

28

LAMB RUMP

Couscous, Tabini, Macerated Prunes, Shio Kombu

32

LOBSTER ROLL

Local Farmed Lobster, Cereal, Curry

45

BEEF SHORTRIB

Mandarin Beef Jus, Nam Ling, Garlic Mash

68

RIBEYE

Bone Marrow, Chorizo Crump, Gremolata



SWEETS

18



TIRAMISU (V)

Espresso, Mascarpone, Coffee Liquor

COFFEE HOT FUDGE (V)

Sherry, Cacao Nibs, Fluer De Sel

CHESNUT CHEESE (V)

Chesnut, Buerre Noisette, Cinammon

SIDES



GREEK ROAST VEG (V)

12

HOUSE SALAD (V)

12

GARLIC MASH (V)

12

POLENTA PORRIDGE (V)

12

TRUFFLE FRIES (V)

15