

DINNER MENU

SMALL PLATES

HALF DOZEN OYSTER	\$18
FULL DOZEN OYSTER	\$32
HOUSEMADE UMAMI BUTTER	\$5
<i>white sourdough bread</i>	
CHEF SPECIAL OYSTER	\$5
<i>ikura, honey granita, ginger flower vinaigrette</i>	
GARLIC ALIGOT	\$9
<i>velvety version of yukon gold potato, cheese +8 for seared foie gras</i>	
PISSALADIÈRE	\$14
<i>flat bread, caramelised onion, smoked anchovies</i>	
PAN-SEARED FOIE GRAS	\$16
<i>caramelised hazelnut, honey gel, green apple</i>	
TRUFFLE POTATO DAUPHINOISE	\$16
<i>mixed forest mushroom, cheddar & brie parmesan</i>	
COD CUPS	\$16
<i>cod tartare, kueh pie tee, thai dressing, ikura</i>	

SPECIAL SELECTIONS

CHARRED LETTUCE SALAD	\$12
<i>home cured egg yolk, aged parma ham, sweet pea green goddess dressing</i>	
TRUFFLE FRIES	\$12
<i>medium cut fries, grated parmesan</i>	
CAULIFLOWER	\$14
<i>peanut butter, bell pepper purée, sambal compote, quinoa, baby shrimps</i>	
BLACK TRUFFLE ESCARGOT	\$18
<i>beurre noisette mousseline, lardon, potato crisps +\$8 seared foie gras</i>	
ANGUS BEEF STUFFED FOIE GRAS	\$18
<i>chickpea, spiced tomato, egg tuile</i>	
FRESH BABY SPANISH SQUID	\$18
<i>jerusalem artichoke, black garlic aioli, brown butter almonds</i>	
DEEP SEA ARGENTINIAN PRAWNS	\$19
<i>lobster emulsion, garlic oil, sourdough bread</i>	
COLD TRUFFLE SCALLOPS GLASS NOODLES	\$19
<i>hokkaido scallops, lemon vinaigrette, kombu</i>	

DINNER MENU

UMAMI PASTAS

UNI SMOKED CHICKEN TORTELLI.....\$26
uni emulsion, charred asparagus

SEARED SCALLOPS RISOTTO.....\$26
kimchi barley risotto, garlic shoots, pork fat cracker, lardon

UMAMI TEMPURA LOBSTER LINGUINE.....\$32
ikura, spanish squids, xo emulsion, local ebi

BIG PLATES

BUTTER POACHED COD.....\$26
hazelnut potato risotto, grenobloise

WHOLE SPANISH OCTOPUS LEG.....\$28
*chorizo, sautéed chickpea, garlic aioli
rice chips, herb oil*

LIVE MUSSEL POT.....\$32
500g, coconut champagne broth, eggplant, okra, fried mantou

CONFIT PEKING DUCK.....\$32
*herring caviar, crepes, truffle mushroom duxelles,
homemade condiments*

THYME SMOKED PORK RIBS.....\$36
iberico chorizo chassolet, sakura pork ribs

STUFFED BLACK CHICKEN (2-Pax Sharing).....\$46
truffle, foie gras, lardon glutinous rice, chicken jus

SALT BAKED WHOLE LEMON SOLE (2-pax Sharing).....\$46
deep sea crab, beurre blanc, herb salted meringue

LOBSTER WELLINGTON.....\$54
dili fondant potato, lobster bisque, aged parma ham

IBERICO PORK RACK (2-Pax Sharing).....\$58
salsa verde

10 DAYS BUTTER AGED WAGYU (2-Pax Sharing).....\$68
*350g, onion compote, red wine jus
+\$8 for seared foie gras*

DESSERTS

BURNT BASQUE CHEESCAKE.....\$10
brown butter sauce

TROPICAL STRAWBERRY.....\$12
*truffle infused strawberry, honey-curd,
greek yogurt sorbet, hazelnut crumble*

LYCHEE ROSE DOME.....\$14
*rose sponge, raspberry coulis,
lychee mousse, greek yogurt sorbet*

CHOCOLATE PRALINE DOME.....\$14
chocolate mousse, chocolate sponge, sesame gelato