



ADAPT©

5 course tasting menu 350++
+ beverage pairing 400

Brandade tartine – cured tuna – finger lime
2017 Michel Lynch sauvignon blanc – bordeaux

Snapper carpacchio – roasted chilli – kemangi
2018 Chateau la negly la falaise marsanne roussanne – france

Bajobaisse – saffron potato – rouille
2019 Studio miraval – provence rose – france

Sourdough + herb crusted sea bream – bbq mushroom – cauliflower
2017 Chateau ste. Michelle chardonnay – columbia valley usa

Dark chocolate mousse – chocolate crisp – extra virgin olive oil
“ANT” espresso martini

Tasting menu to be enjoyed by the entire table
All prices + 10% tax and 7% service charge



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Snacks 40k

Lombok whitebait – ginger aioli
Baby squid chicharon
Edamame
Miso

Uni nigiri (1) 100

Sea urchin – coddled egg – seaweed butter 100

Entrees 95k

Scallop crudo – lemon jam – sorrel – radish
Burrata – roasted pumpkin – nasturtium vinegar
Selection of sashimi + sushi
Yellow fin tuna tartare – chive – egg yolk
Seared hamachi – BBQ tomato – shiso
Steamed clams – sake + miso butter

Mains 165k

Charcoal coral trout – roasted corn + shitake seaweed butter
Seared yellow fin tuna – caramelized onion – bone sauce
Crispy skin snapper – grilled leeks – baby turnip – chicken jus
Spinach + wild greens risotto
BBQ pork loin + cheek – carrot puree – pork jus
Grilled beef fillet – slow roasted tomato – black olive (+50k)

Desserts 60k

Baked cheesecake – miso honey
Passion fruit soufflé – chantilly
Chocolate mousse – chocolate crisp – olive oil – salt
Green tea sorbet – confit rhubarb – tarragon – fig leaf oil