

DINNER MENU

SMALL PLATES

HALF DOZEN OYSTER	\$18
FULL DOZEN OYSTER	\$32
HOUSEMADE UMAMI BUTTER	\$5
<i>flatbread</i>	
CHEF SPECIAL OYSTER	\$5
<i>ikura, aged parma ham, honey granita, vinaigrette</i>	
FOREST MUSHROOMS	\$9
<i>morel, porcini black pepper trumpet, chanterelle, king oyster, shimeji, leek cream</i>	
GARLIC ALIGOT	\$9
<i>velvety version of yukon gold potato, cheese</i>	
PISSALADIERE	\$14
<i>flat bread, caramelised onion, smoked anchovies</i>	
TUNA CUPS	\$16
<i>tuna tartare, kueh pie tee, thai dressing, ikura</i>	
PAN SEARED FOIE GRAS	\$18
<i>caramelised hazelnut, honey gel, green apple</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</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, fried prawn head</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

DEEP SEA OCTOPUS LEG.....\$32
umami linguine, charred grilled hearts of artichoke

BIG PLATES

BUTTER POACHED COD.....\$28
hazelnut potato risotto, grenobloise, shallots

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

CHALLANS DUCK.....\$38
*herring caviar, truffle mushroom duxelles,
homemade condiments, crepe*

THYME SMOKED PORK RIBS.....\$42
iberico chorizo chassolet, sakura pork ribs

LOBSTER PITHIVIER.....\$39
maine lobster, 18 months aged parma ham, oba leaf, confit potato

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

SALT BAKED WHOLE LEMON SOLE (2-pax Sharing).....\$58
deep sea crab, beurre blanc, herb salted meringue

AGED WAGYU RIBEYE (2-Pax Sharing).....\$78
*350g, onion compote, red wine jus
+\$8 for seared foie gras*

DESSERTS

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

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

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