



*Our wood-fire gastronomic grills harness the most basic element – fire,
to cook the finest ingredients for a modern take on European cuisine*

BITES

- Bread & Dip**, harissa hummus, extra virgin olive oil 10
- Duck Fat Potato**, garlic, parsley 15
- Prosciutto di San Daniele**, tomato powder, gremolata 19
- Marinated Watermelon**, smoked ikura, fish floss, crispy shallots 20
- Foie Gras Mousse**, tea jelly, stone fruits, persimmon preserve 28

GARDEN

- Kale & Romaine**, kombu, brown butter 14
- Tempura Young Corn**, smoked furikake 14
- Butternut Squash**, yoghurt, maple syrup 15
- Roast Leek Soup**, ravioli, leek ash, confit leek 16
- Smoked Beetroot Tartare & Burrata**, wild rice puff, pistachio & peas emulsion 28

SEAFOOD

- Crispy Squid**, smoked celeriac, paprika, tomato broth 19
- Grilled Tiger Prawns**, olive, capers, remoulade 23
- Scallop**, miso & coconut, curry leaf snow 25
- Cured Salmon**, smoked plum, pickled cucumber, fromage blanc, rye 25
- Crab Tagliolini**, brown crab, smoked ikura, rose 28
- Wild Barramundi**, mint, cashew nut 39
- Black Cod**, cassava, buckwheat, pil pil sauce 48

MEAT

- Guanciale**, gnocchi, scamorza cheese, aged balsamic 26
- Smoked Chicken Coquelet**, summer truffle, king oyster mushroom, mustard leaf puree 28
- Iberico Pork Jowl**, shimeji mushroom, black garlic, bergamot orange 32
- Wagyu Hanging Tender**, onion jam, marsala wine & bone marrow jus 50

TO SHARE

- Tomahawk**, sanchoku wagyu mbs5 22/100g
- NY Wood-fire Platter**, grain fed angus ribeye, tiger prawns, squid, ½ free range yellow chicken 100

DESSERTS

- Eggless Flan**, cream, fermented black glutinous rice, mango, cocoa nibs 17
- Flourless Chocolate Cake**, espresso tuille, mascarpone cheese gelato 18
- Ispahan**, frangipane sponge, raspberry jelly, rose mousse, lychee gel, pop rocks 20