

**WEDNESDAY TO SUNDAY
6 PM - 10 PM**

Wagyu tartare | Caviar | Beef tendon chicharrón 17

Uni bao | Yuzu kosho 29

Japanese hamachi | Smoked beef fat | Tempura lemon verbena ^G 14

Baby corn | Preserved black beans ^V 11

Smoked unagi | Nori rice cracker ^G 15

Smoked hamachi tartare ^G 13

Grilled | Antelope Normandy oysters | Caviar nage 16

Barley risotto | Chanterelle mushroom ^{GV} 32

Grilled endive | Green goddess aioli ^{NV} 17

Wagyu sukiyaki | Smoked egg yolk ^G 32

Burnt carrot | Miso vinaigrette ^{VG} 17

Dry aged duck | Plum BBQ 34

Spanish octopus | Pumpkin seed purée ^G 51

New Zealand salmon | Yuzu sabayon 68

Japanese mackerel | Arugula purée 58

King crab | Burnt béarnaise 84 per leg

Scottish blue lobster 92

Wylarah striploin wagyu ^A 75 per 100 gm

Australian tenderloin wagyu ^A 68 per 100 gm

Chef's prime wagyu selection ^A 480

Broccoli | Burrata | Lemon chilli | Almonds ^{NV} 19

Grilled radicchio 15

Bone marrow potato 17 additional Manjimup truffle 48

Comté cheese fondue ^G 16

Baked mochi | Citrus Anglaise ^{GF} 12

Burnt citrus sorbet | Coconut pudding ^{N GF} 11

Sourdough ice cream | Manjimup truffle 16

#ButchersBlockSG

(G) Gluten (P) Pork (N) Nuts (V) Vegetarian (A) Alcohol (Vg) Vegan (GF) Gluten Free

We are allergen-friendly and happy to assist you with any dietary requirements

Our gluten-free bread is from the Whole Kitchen while our sourdough bread is from Starter Lab bakery in Tiong Bahru
All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 7% goods and service taxes