

# DINNER MENU

## SMALL PLATES

<b>HALF DOZEN OYSTER</b> .....	\$18
<b>FULL DOZEN OYSTER</b> .....	\$32
<b>HOUSEMADE UMAMI BUTTER</b> ..... <i>flatbread</i>	\$5
<b>CHEF SPECIAL OYSTER</b> ..... <i>ikura, aged parma ham, honey granita, vinaigrette</i>	\$5
<b>FOREST MUSHROOMS</b> ..... <i>morel, porcini black pepper trumpet, chanterelle, king oyster, shimeji, leek cream</i>	\$15
<b>GARLIC ALIGOT</b> ..... <i>velvety version of yukon gold potato, cheese, buckwheat</i>	\$9
<b>PISSALADIERE</b> ..... <i>flat bread, caramelised onion, smoked anchovies</i>	\$14
<b>TUNA CUPS</b> ..... <i>tuna tartare, kueh pie tee, thai dressing, ikura</i>	\$18
<b>PAN SEARED FOIE GRAS</b> ..... <i>caramelised hazelnut, honey gel, green apple</i>	\$18

## SPECIAL SELECTIONS

<b>CHARRED LETTUCE GODDESS</b> ..... <i>home cured egg yolk, aged parma ham, sweet pea green goddess dressing</i>	\$14
<b>TRUFFLE FRIES</b> ..... <i>medium cut fries, grated parmesan</i>	\$16
<b>CAULIFLOWER</b> ..... <i>peanut butter, bell pepper purée, sambal compote, quinoa, baby shrimps</i>	\$16
<b>BLACK TRUFFLE ESCARGOT</b> ..... <i>beurre noisette mousseline, lardon, potato crisps</i>	\$18
<b>ANGUS BEEF STUFFED FOIE GRAS</b> .....	\$20
<i>chickpea, spiced tomato, egg tuile</i>	
<b>FRESH BABY SPANISH SQUIDS</b> ..... <i>jerusalem artichoke, black garlic aioli, brown butter almonds</i>	\$23
<b>DEEP SEA ARGENTINIAN PRAWNS</b> ..... <i>lobster emulsion, garlic oil, fried prawn head</i>	\$19
<b>COLD TRUFFLE HOKKAIDO SCALLOPS</b> ..... <i>hokkaido scallops sashimi, kombu glass noodles, dehydrated squids</i>	\$24

# DINNER MENU

## UMAMI PASTAS

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

**PAN SEARED SCALLOPS RISOTTO**.....\$30  
*kimchi barley risotto, garlic shoots, pork fat cracker, lardon*

**DEEP SEA FURIKAKE OCTOPUS**.....\$36  
*umami linguine, charred grilled hearts of artichoke*

## BIG PLATES

**BROWN BUTTER POACHED COD**.....\$32  
*hazelnut potato risotto, grenobloise, shallots*

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

**CHALLANS DUCK (2 pax sharing)**.....\$42  
*herring caviar, truffle mushroom duxelles, homemade condiments, crepe*

**THYME SMOKED SAKURA PORK RIBS (2 pax sharing)**.....\$58  
*iberico chorizo cassoulet, truffle mash*

**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*