

# DINNER MENU

## starters

**BREAD PLATE \$7**

(SOURDOUGH, KOMBU BUTTER)

**HALF DOZEN HOKKAIDO OYSTERS \$25**

**CHEF SPECIAL OYSTERS 2PCS \$14**

**TRUFFLE FRIES \$16**

## small plates

**CHILI CRAB \$18**

(CHILI CRAB MANTOU, TOPIKO )

**COLD SCALLOP GLASS NOODLES \$28**

(HOKKAIDO SCALLOPS SASHIMI, KOMBU GLASS NOODLES, DEHYDRATED SQUIDS )

**ARGENTINIAN PRAWNS \$28**

(CURRY FOAM, WILD PUFF RICE )

**BURRATA \$22**

(MIXED VEGETABLES, YUZU VINAIGRETTE, BLOOD ORANGE, POMEGRANATE, BLACK & WHITE SESAME)

**TUNA CUPS \$18**

(KUEH PIE TI, THAI DRESSING, IKURA)

**PAN SEARED FOIE GRAS \$18**

(PISTACHIO, PASSIONFRUIT COMPOTE)

**BLACK TRUFFLE ESCARGOT \$28**

(BEURRE NOISETTE MOUSSELINE, LARDON, POTATO CRISPS)

**CAULIFLOWER \$19**

(PEANUT MOUSSE, BELL PEPPER PUREE , SAMBAL COMPOTE, QUINOA, BABY SHRIMPS)



# DINNER MENU

## main course

**STUFFED BLACK CHICKEN \$48**

(THYME SAUCE, FOIE GRAS, LARDON, GLUTINOUS RICE)

**48HR BRINED COFFEE RUB PORK BELLY \$42**

(PUFFED PORK SKIN, GREEN CHILI EMULSION, FENNEL)

**ORANGE CURED SALMON CONFITS \$36**

(DILL PEA PUREE, SEAWEED CRISPS, CAVIAR)

**CHORIZO PRAWN LINGUINE \$30**

(CHORIZO SAUCE, PARMESAN CHEESE)

**AGED WAGYU STRIPLOIN \$88**

(CHIMICHURRI, RED WINE JUS)



## dessert

**CHOCOLATE CRISP CAKE \$14**

(CHOCOLATE MOUSSE, HAZELNUT, BLACK SESAME ICE CREAM)

**LYCHEE DOME CAKE \$14**

(RASPBERRY COULIS, LYCHEE MOUSSE, YOGURT GELATO)

**DECONSTRUCTED PAVLOVA \$16**

(FRESH CREAM, MERINGUE, FRESH STRAWBERRIES)

**BURNT BASQUE CHEESECAKE \$13**

(BROWN BUTTER SAUCE)

