



# CLUB LOUNGE

Last order  
1.30am

<b>Padron Pepper</b> (gf, v) Gun powder, hung yoghurt	18
<b>Thai Baby Corn</b> (gf, v) Chipotle adobo, puffed quinoa	25
<b>Lobster Roll</b> Yuzu kosho, oba leaf	42
<b>Karaage Chicken</b> Yuzu emulsion, lemon	18
<b>Caviar Bump</b> (10g) (gf) Nomad kaluga hybrid caviar served on your hand	68
<b>Prawn Cocktail</b> (gf) Sustainable black tiger prawn, sriracha cocktail sauce	32
<b>Tempura Zucchini Flower</b> Furikake, pickled wasabi	35
<b>Seasonal Oysters</b> Ponzu, dill oil	half doz 45   doz 88
<b>Truffle Fries</b> (gf, v) Seasonal black truffle, grated parmesan	22
<b>Avocado Sushi Roll</b> (v, vg) Nori, Japanese cucumber	20
<b>Margaret River Short Rib Burger</b> Kimchi, sesame seed	30
<b>Patagonia Squid</b> Szechuan pepper, gribiche	25
<b>Australian Baby Lamb Ribs</b> (gf) Cucumber raita, cajun spice	48
<b>Japanese Ebi Shrimp</b> Togarashi, dill aioli	20
<b>Cheese &amp; Truffle Naan</b> (v) Seasonal black truffle, crème fraîche	32

## Desserts

<b>Coconut Mousse</b> (gf, v, vg) Calamansi, compressed aloe vera	18
<b>Chocolate Miso</b> (gf, v) Roasted macadamia ice cream, frozen Balinese chocolate	18
<b>Fruits On Ice</b> (gf, v, vg)	28
<b>Japanese Musk Melon</b> (300g) (gf, v, vg)	60

(gf) gluten-free (v) vegetarian (vg) vegan

Prices subject to 10% service charge and prevailing government taxes.