

STARTERS

前菜

Chitose Farms Rocket Salad 24 Month Aged Parmesan, Sun Dried Tomatoes, 50-Year-Old Balsamic, Burrata Cream **24**
日本千岁农场芝麻菜沙拉 24个月熟成帕玛森奶酪、晒干番茄、50年陈年意大利黑醋、布拉塔奶酪

Burrata with Confit Vietnamese Kumquats Crispy San Daniele Prosciutto, Sicilian Pistachios, Parmesan (v) **28**
布拉塔奶酪配越南金桔 香脆圣丹尼尔火腿、西西里开心果、帕玛森奶酪

Cassiolette of "Trippa alla Romana" Tomato Braised Tripe, Burrata, Mint, Grilled Baguette **29**
罗马红烩牛肚 番茄烩牛肚、布拉塔奶酪、薄荷、烤法棍面包

Chicken 'Laksa' Spring Roll Calamansi, Chili Padi, Laksa Leaf **22**
“叻沙” 鸡肉春卷 卡曼橘、指天椒、叻沙叶

Sashimi Salad Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu (RS) **46**
生鱼片沙拉 大眼金枪鱼、黄条鲷、北海道扇贝、日本生姜、三文鱼籽、紫苏、柑橘柚子醋

Big Eye Tuna Tartare Cones Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago (CSS) **32**
大眼金枪鱼塔塔卷 辣味蛋黄酱、酱油、芥末、鲣鱼片、香葱、多春鱼鱼子

Hamachi & Hokkaido Scallop "Ceviche" Soy, Yuzu, Ikura, Coriander, Kinome **38**
秘鲁酸橘汁腌鱼生 酱油、柚子、三文鱼籽、香菜、木芽

Kaluga Queen Caviar Lemon Herb Blinis and Traditional Accompaniments **150**
卡露伽皇后鱼子酱 柠檬香草薄煎饼和传统配菜

Agnolotti with Porcini Mushrooms Parmigiano-Reggiano **28/38**
意式牛肝菌饺 帕玛森奶酪

Orecchiette with Veal Ragù Confit Tomato, Porcini, Kampot Pepper, Pecorino (LS) **31/41**
意式猫耳朵面配小牛肉酱 油封番茄、牛肝菌、贡布胡椒、佩科里诺羊奶酪

MAINS

主菜

Lebanese Style Grilled Squash "Salad" Eggplant Caviar, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel, Mint (LS) **24**
Lebanese Style 烤夏南瓜“沙拉” 番茄鱼子酱、山羊奶酪、松子、烤蕃茄、炸鹰嘴豆饼、薄荷 (LS)

Charcoal Grilled Cheeseburger Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam (RS) **36**
烤芝士汉堡 格律耶尔干酪和熟成切达奶酪、蒜味蛋黄酱、熏制墨西哥辣椒洋葱酱

Falafel Burger Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket (v) (VG) **30**
炸鹰嘴豆饼汉堡 烤甜椒、哈里萨辣味蛋黄酱、菲达奶酪、芝麻菜

Australian Double Lamb Chop (180g) Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus (RS) **65**
澳大利亚双层羊排 (180克) 墨西哥辣椒、香菜、薄荷、印度五香羊肉汁

Honey Miso Broiled Black Cod Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (css) **48**

蜜汁味噌炙黑鳕鱼 羊栖菜甜米、自制日式腌菜、三文鱼籽、芥末、香葱、芝麻

Smoked Brisbane Valley Quail Pomegranate-Arugula Pesto, Pine Nuts, Fennel Puree, Natural Jus **45**

烟熏布里斯班山谷鹌 石榴芝麻菜青酱、松子、茴香泥、天然酱汁

Pan Roasted Milk-Fed Dutch Veal Chop Caramelized Black and Golden Garlic, Carrot, Roasted Potatoes, Garlic Aioli **88**

奶饲荷兰小牛排 焦糖黑蒜和金蒜、胡萝卜、烤土豆、蒜味蛋黄酱

Livingstone Australian Wagyu New York (180g) Fingerling Potatoes, Watercress, Red Wine Reduction **108**

澳大利利文斯顿纽约客和牛牛排 (180克) 芳提娜芝士焗土豆、蘑菇泥、红酒汁

USDA Prime New York Striploin (210g) Fingerling Potatoes, Watercress, Red Wine Reduction **95**

美国 USDA 极佳级纽约客西冷牛排 小土豆、西洋菜、红酒酱汁

DESSERT & CHEESE

甜品和奶酪

Pandan Panna Cotta Gula Melaka, Yuzu Crumble, Hazelnut Nougatine **16**

意式香兰奶冻 马六甲椰糖、柚子酥、榛子牛轧糖

Farmer's Market Fruit Sorbets A Trio of Seasonal Sorbets, Yuzu Lace Tuile (v) (vg) **16**

水果雪葩 3种时令鲜果雪葩、柚子酥片

Warm Lemon Cake Roasted Macadamia Nuts, Blueberry Yoghurt Gelato (v) **21**

热柠檬蛋糕 烤夏威夷果、蓝莓酸奶冰淇淋

Traditional Kaiserschmarrn (For Two) Warm Strawberries, Strawberry Gelato (v) **36**

传统皇家松饼 (两人份) 热草莓、草莓冰雪葩

Selection of Artisanal Cheeses One/14 Two/25 Three/37 Four/49

精选手工奶酪 1种/14 2种/25 3种/37 4种/49

EXECUTIVE CHEF Greg Bess
行政总厨 Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
主厨 Thiru Gunasakaran
GENERAL MANAGER Aisha Khan
总经理 Aisha Khan

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal. Prices are subject to prevailing goods and services tax and 10% service charge.

如果您对任何食物过敏、不耐受或敏感，请在点餐前向服务员了解菜品中使用的配料。所有价格需附加现行消费税及 10% 服务费。

(V)
Vegetarian

(VG)
Vegan

(CSS)
Certified Sustainable

(LS)
Locally Sourced

(O)
Organic

(RS)
Regionally Sourced Seafood