



3 COURSE PRIX FIXE \$65

FIRST

Chicken 'Laksa' Spring Roll
Calamansi, Chili Padi, Laksa Leaf

Big Eye Tuna Tartare Cones
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago

Burrata with Roasted Beets
Crispy San Daniele Prosciutto, Sicilian Pistachios, Rocket, Citrus-Shallot Dressing

Chilled Fin de Claire Oysters – France (3 pc)
Citrus Ponzu, Shiso Oil, Tapioca

Smoked Salmon Rilette
Marinated Ikura, Crispy Baguette

Cassolette of "Trippa alla Romana"
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Agnolotti with Porcini Mushrooms
Parmigiano-Reggiano

SECOND

Warm Eggplant Salad
Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Sesame Dressing

Miso Broiled Ora King Salmon
Japanese Pickles, Hijiki Seaweed Rice, Ikura

Smoked Brisbane Valley Quail
Pomegranate Pesto, Pine Nuts, Fennel Puree, Natural Jus

Falafel Burger
Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket

Grilled Angus Beef Burger
Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam

Grilled Iberico Pork Pressa
Shallot Marmalade, Fuji Apples, Allspice

DESSERT

Coconut Panna Cotta
Mango, Passion Fruit, Caramelized Almonds

LAND & SEA

Spicy Hamachi "Tiradito" +10
Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette

"Kaya Toast" Foie Gras Terrine +10
Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt

Orecchiette with Pork Ragu +8
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Sashimi Salad +12
Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu

Kaluga Queen Caviar +135
Lemon Herb Blinis & Traditional Accompaniments

GRILLED, BROILED & ROASTED

Honey Miso Broiled Black Cod +22
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

Grilled Iberico Pork Chop +35
Roasted Jerusalem Artichokes, Whisky-Glazed Pears, Fennel, Pistachio-Orange Gremolata

Snake River Farm's Flat Iron Steak +30
Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic

Black Onyx Porterhouse 990g (For Two) +85 each
Armagnac-Green Peppercorn Emulsion, Béarnaise, Potato Puree, Garlic, Thyme

DESSERT & CHEESE

Tarte au Chocolat +10
Chocolate Frangelico Ice Cream, Gianduja Cremeux, Cacao Tuile, Hazelnuts

Selection of Two Artisanal Cheese +10
Quince Paste, Walnut Crisps

Traditional Kaiserschmarrn (For Two) +10 each
Warm Strawberries, Strawberry Ice Cream

ON THE SIDE +18

Roasted Brussels Sprouts – Shiro Miso, Furikake

Caramelized Rapini - Tomato, Bagna Càuda

Fingerling Potatoes - 'Patatas Bravas'

Executive Chef, Greg Bess

General Manager, Paolo Frau

3 Course Set menu is not subject to any promotions and discounts
Prices are subject to prevailing goods and services tax and 10% service charge