

3 COURSE PRIX FIXE 79\$

FIRST

Warm Eggplant Salad

Eggplant Caviar, Goat Cheese, Pine Nuts, Falafel, Sesame, Pomegranate

Big Eye Tuna Tartare Cones

Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago

Cassolette of "Trippa alla Romana"

Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Burrata with Roasted Beets

Crispy San Daniele Prosciutto, Sicilian Pistachios

Japanese Amela Tomato Soup

Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter

SECOND

Japanese Sea Bream "Laksa"

Laksa Broth, Dry Fried Rice Noodles, Vietnamese Coriander, Thai Basil, Calamansi

Crispy Scale Brittany Sea Bass

Smoked Potato Puree, Asparagus, Bonito Butter, Ikura, Sweet Prawns, Shiso Oil, Chives

Pan Roasted Crispy Skin Organic Chicken

Goat Cheese Stuffed, Morel Mushrooms, Potato Puree

Grilled Iberico Pork Presa

Carrot-Ginger Puree, Young Onions, Caramelized Black and Golden Garlic

DESSERT

Salted Caramel Souffle

Fuji Apple Sorbet, Crème Fraiche

DESSERTS & CHEESE

Tarte au Chocolat

Chocolate Frangelico Ice Cream, Gianduja Cremeux, Cacao Tuile, Hazelnuts

+10

"Ong Lai"

Honey Roasted Pineapple, Vanilla Mousseline, Pineapple Gelato

+10

Selection of Three Artisanal Cheese

Honey Nut Mostarda, Cranberry Walnut Bread

+10

Traditional Kaiserschmarrn (For Two)

Warm Strawberries, Strawberry Ice Cream

+10 each

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

LAND & SEA

"Kaya Toast"

Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Brioche

+10

Hamachi "Tiradito"

Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette, Kashmiri Chili

+5

Charcoal Grilled Octopus

Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori

+10

Apple Salad with Maine Lobster

Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

+10

Kaluga Queen Caviar

Lemon Herb Blinis & Traditional Accompaniments

+135

ADD HANDMADE PASTA COURSE +18

Orecchiette with Pork Ragu

Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Mafaldine with Asparagus and Serrano Ham

Parmesan Aged 24 Months, Kampot Black Pepper

Agnolotti with English Peas

Marjoram, Mascarpone, Parmigiano Reggiano

Seafood Tagliatelle

Clams, Calamari, Lobster, Garlic

GRILLED, BROILED & ROASTED

Honey Miso Broiled Black Cod

Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

+18

Pan Roasted Maple Leaf Duck Breast

Seared Foie Gras, Confit Kumquats, Fennel, Ginger, Black Olive

+10

Double Lamb Chop (Grain Fed 35 Days)

Mint-English Pea Pesto, Zucchini, Kalamata Olives, Lemon, Garlic, Lamb Jus

+10

Grilled Iberico Pork Chop

Farro Risotto, Mushrooms, Fuji Apples, Celery Root, Whole Grain Mustard, Rosemary

+20

USDA Prime New York Sirloin (300g)

Potato-Fontina Gratin, Smoky Shallot, Beef Jus

+50

Or

Snake River "American Wagyu" Ribeye (180g)

+48

Black Onyx Porterhouse 1Kg (For Two)

Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise, Garlic, Thyme, Rosemary

+95 each

ON THE SIDE +18

Yukon Gold Potato Puree – Black Truffle Butter

Roasted Brussels Sprouts - Shiro Miso, Furikake

Caramelized Rapini - Sun-dried Tomatoes, Bagna Càuda

Fingerling Potatoes - 'Patatas Bravas', Garlic Aioli, Parmesan

Executive Chef, Greg Bess

Chef De Cuisine, Thiru Gunasakaran

General Manager, Paolo Frau