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## CAVIAR

**KAVIARI KRISTAL OSCIETRE PRESTIGE 50G** | 125G (E) (A) (R)  
Egg white, miso egg yolk, chives, myoga, wasabi crème fraiche, blinis

**325 | 850**

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## APPETISERS

<b>STEAMED EDAMAME (L)</b> Korean chilli, salt	<b>12</b>
<b>F1 AUSTRALIAN WAGYU BEEF KUSHIYAKI 100G (A) (G)</b> House tare sauce, scallion, kizami wasabi	<b>42</b>
<b>ZUCCHINI FLOWER TEMPURA (G)</b> Wasabi aioli, furikake	<b>38</b>
<b>PAN SEARED SCALLOP (SF) (GF) (C) (D)</b> Nduja Yuzu buerre blanc, cauliflower, pickled sweet pepper, shrimp oil	<b>38</b>
<b>MUSHROOM TRUFFLE KOROKKE (D) (G) (VG)</b> Truffle aioli	<b>22</b>
<b>CHICKEN KAARAGE (E) (D) (SF)</b> Yuzu mayo, furikake	<b>25</b>

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## RAW

<b>YELLOWTAIL SASHIMI (G) (C) (R)</b> Citrus dressing, orange, coriander	<b>24</b>
<b>MIYAZAKE WAGYU BEEF CARPACCIO 80G (R) (G)</b> Smoked aioli, pickled cucumber, caviar, yuzu soy	<b>52</b>
<b>TUNA TARTARE (R) (GF)</b> Coconut vinaigrette, watermelon, coriander oil	<b>26</b>

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## MARKET

<b>BURRATA TOMATO SALAD (N) (V)</b> Peach mostarda, candied walnut, shiso, endive	<b>30</b>
<b>KALE &amp; MANGO SALAD (G) (N) (V)</b> Mandarin dressing, golden raisins, coconut granola	<b>24</b>
<b>CUCUMBER SALAD (V) (VG) (GF)</b> Cucumber vinaigrette, herbs	<b>18</b>
<b>MISO EGGPLANT (V) (VG)</b> Turmeric foam, puffed quinoa	<b>28</b>
<b>PAN SEARED SNAPPER (SF)</b> Laksa, shrimp oil, celeriac puree, squid	<b>48</b>

(ALC) Alcohol (A) Allium (C) Chilli (D) Dairy (E) Egg (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts  
(M) Mushroom (R) Raw (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

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

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## SANDWICH

- IMPOSSIBLE BURGER** (SF) (E) (D) (G) **26**  
Chipotle aioli, kimchi
- SESAME CRUSTED TUNA** 100G (G) (R) (C) (SF) (E) **34**  
Coconut vinaigrette
- GRASS FED BEEF BURGER** 150G (G) (C) (E) **30**  
Gochugaru aioli, bacon
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## MAINS TO SHARE

30–40 mins cooking time

- TOMAHAWK STEAK** 1KG (A) (D) **320**  
Chimichurri Butter
- MARGARET RIVER SHORT RIB BOSSAM** 1KG (G) (N) **220**  
48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi
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## SIDES

- FRENCH FRIES** **18**
- TRUFFLE FRIES** (D) (E) (M) **24**
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## DESSERT

- TROPICAL MANGO** (GF) (V) (VG) **18**  
Glutinous rice tuile, coconut sorbet
- CHOCOLATE MOUSSE** (D) (N) (G) (E) **22**  
Frozen nitrogen balinese chocolate mousse, sea salt gula melaka ice cream, miso caramel sauce
- ICE CREAM** (N) (G) (D) (E) **10**  
Bandung, Hong Kong milk tea, sea salt gula melaka, honey lavender
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## DESSERTS SHARE

- CÉ LA VI PLATTER** (N) (G) (D) (E) **55**  
Tropical mango, chocolate miso tart, 3 flavour mochi, bandung ice cream, honey lavender ice cream