

## STARTERS

- Japanese Fried Chicken “Karaage”** Kewpie Togarashi Aioli, Lemon **19**
- Chicken ‘Laksa’ Spring Roll** Calamansi, Chili Padi, Laksa Leaf **19**
- Burrata with Confit Vietnamese Kumquats** Crispy San Daniele Prosciutto, Sicilian Pistachios, Parmesan (v) **28**
- Cassolette of “Trippa alla Romana”** Tomato Braised Tripe, Burrata, Mint, Grilled Baguette **29**
- Big Eye Tuna Tartare Cones** Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago **32**
- Sashimi Salad** Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu (RS) **46**
- Hamachi & Hokkaido Scallop “Ceviche”** Soy, Yuzu, Ikura, Coriander, Kinome **38**
- Kaluga Queen Caviar** Lemon Herb Blinis and Traditional Accompaniments **150**

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- Agnolotti with Porcini Mushrooms** Parmigiano-Reggiano (v) **28/38**
- Orecchiette with Veal Ragu** Confit Tomato, Porcini, Kampot Pepper, Pecorino **31/41**

## MAINS

- Lebanese Style Grilled Squash “Salad”** Eggplant Caviar, Goat Cheese, Pine Nuts, Tomatoes, Falafel, Mint (LS) **24**
- Falafel Burger** Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket (v) (VG) **30**
- Honey Miso Broiled Black Cod** Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) **48**
- Charcoal Grilled Cheeseburger** Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion Jam **36**
- Grilled Iberico Pork Loin** Braised Fennel, Marcona Almonds, Romesco, Quince Paste, Crispy Skin **42**
- Australian Double Lamb Chop (180g)** Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus (RS) **65**
- Livingstone Australian Wagyu New York (180g)** Fingerling Potatoes, Watercress, Red Wine Reduction (RS) **108**
- USDA Prime New York Striploin (210g)** Fingerling Potatoes, Watercress, Red Wine Reduction **95**

## DESSERT & CHEESE

- Pandan Panna Cotta** Gula Melaka, Yuzu Crumble, Hazelnut Nougatine **16**
- Farmer’s Market Fruit Sorbets** A Trio of Seasonal Sorbets, Yuzu Lace Tuile (v) **16**
- Warm Lemon Cake** Roasted Macadamia Nuts, Blueberry Yoghurt Gelato (v) **21**
- Selection of Artisanal Cheese** One / **14** Two / **25** Three / **37** Four / **49**

EXECUTIVE CHEF Greg Bess  
CHEF DE CUISINE Thiru Gunasakaran  
GENERAL MANAGER 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.

(V)  
Vegetarian

(VG)  
Vegan

(CSS)  
Certified Sustainable  
Seafood

(LS)  
Locally Sourced

(O)  
Organic

(RS)  
Regionally Sourced