



STARTER

Seasonal Oysters

Green apple ponzu
half doz 45 | doz 88

Lobster Roll

Yuzu kosho, oba leaf
42

Padron Pepper (gf, v)

Gun powder, hung yoghurt
18

Prawn Cocktail 2 - 4 Pax (gf)

Sustainable black tiger prawns,
sriracha cocktail sauce
118

Thai Baby Corn (gf, v)

Chipotle adobo, puffed quinoa
25

Tempura Zucchini Flower (v)

Furikake, pickled wasabi
35

Karaage Chicken

Yuzu emulsion, lemon
18

Silverfern Beef Tenderloin Tartare

White soy, smoked wagyu fat emulsion, pita
32

SWEETS

Celebration Platters (v)

Pandan kaya choux, lime sorbet,
Madagascar vanilla ice cream,
chocolate truffle
s 28, m 48, l 68

Japanese Fruit Platter (gf, v, vg)

Seasonal premium Japanese fruits
150

Chocolate Miso (gf, v, vg)

Roasted macadamia ice cream,
frozen Balinese chocolate
18

The Brunch Club

PREMIUM PLATTERS

Seafood On Ice 2 - 4 Pax

165

Poached live lobster
Seasonal oyster
New Zealand green shell mussel
Patagonia Argentinian red prawn
Hokkaido scallop tartare

Sushi Platter 2 - 4 Pax

68

Avocado sushi roll
Prawn tempura roll
A4 Miyazaki nigiri

Caviar Bump

(10g)(gf)

Nomad kaluga hybrid caviar
served on your hand

68

SIDES

Charred Broccolini (gf, v, vg)

Japanese gomae dressing
22

Asparagus (v)

Szechuan hollandaise
22

Avocado & Gem Lettuce Salad (v, vg)

Okinawa spinach, pumpkin seed oil
15

Sweet Corn (gf)

Chipotle, bonito
18

Miso Mashed Potato

Scallion oil, crispy garlic
18

SHARING

Truffle Rice Porridge (gf, v)

Seasonal truffle, Hoshi-Jirushi rice,
crispy shallot and garlic
30

Sanchoku "F1 Wagyu" Marble Score 5 T-bone

(1.2kg)

Watercress, sanbaizu
320

Short Rib Bossam

48 hours slow cooked,
Korean ssamjang sauce, lettuce, kimchi
168

A4 Miyazaki Striploin (300g)

Watercress, sanbaizu
158

Great Southern New Zealand Ribeye

(300g)

Watercress, sanbaizu
98

Whole Turbot

Vietnamese salsa verdé
158

(gf) gluten-free (v) vegetarian (vg) vegan

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



The Brunch Club

Brunch _____ 128**

Champagne

Billecart-Salmon Brut Réserve
Veuve Clicquot Yellow Brut

Add 48**
Add 88**

Wines

Botter Prosecco Brut NV
Vivolo Di Sasso Merlot
Vivolo Di Sasso Pinot Grigio
Les Sardines Rose

Draught Beer

Asahi Super Dry

Cocktails

Aperol Spritz

Aperol, Botter prosecco, soda water

Bloody Mary

Grey Goose vodka, tomato juice, bloody mary mix

Espresso Martini

Grey Goose vodka, Kahlua, fresh espresso

Negroni

Tanqueray No. Ten gin, Campari, Martini Rosso

Sangria (Red / White / Sparkling)

Homemade Sangria mix, wine

Spirits

Tanqueray No. Ten Gin

Grey Goose Vodka

Bacardi 8 Anos Rum

Olmecca Altos Blanco Tequila

Monkey Shoulder Blended Scotch

Jägermeister

Pallini Limoncello

Juices

Apple, Cranberry, Orange, Mango, Pineapple

Soft Drinks

Coca-Cola Less Sugar, Coca-Cola Light,

Coca-Cola Zero, Schweppes Ginger Beer, Sprite

Coffee And Tea