



PASTURE & GREEN MARKET

Warm Eggplant Salad	24
<i>Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses</i>	
Burrata with Roasted Beets	28
<i>Crispy San Daniele Prosciutto, Sicilian Pistachios, Rocket, Citrus Shallot Dressing</i>	
"Kaya Toast" Foie Gras Terrine	28
<i>Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt</i>	
Chicken 'Laksa' Spring Roll	22
<i>Calamansi, Chili Padi, Laksa Leaf</i>	
Cassiolette of "Trippa alla Romana"	29
<i>Tomato Braised Tripe, Burrata, Mint, Grilled Baguette</i>	
Agnolotti with Porcini Mushrooms	28
<i>Parmigiano-Reggiano</i>	
Orecchiette with Pork Ragù	31
<i>Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley</i>	

DESSERT & CHEESE

Pistachio Panna Cotta	14
<i>Orange Gelée, Pistachio Brittle, Orange Gelato</i>	
Farmer's Market Fruit Sorbets	14
<i>A Trio of Seasonal Sorbets, Yuzu Lace Tuile</i>	
Tarte au Chocolat	24
<i>Chocolate Frangelico Ice Cream, Gianduja Cremeux, Cacao Tuile, Hazelnuts</i>	
"Carrot"	24
<i>Cream Cheese Gelato, Carrot Walnut Cake, Mascarpone</i>	
Selection of Two Artisanal Cheese	24
<i>Quince Paste, Hazelnut Crisps</i>	
Traditional Kaiserschmarrn (For Two)	36
<i>Warm Strawberries, Strawberry Ice Cream</i>	

*Executive Chef, Greg Bess
 Chef De Cuisine, Thiru Gunasakaran
 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*

MARINE

Sashimi Salad	46
<i>Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu</i>	
Spicy Hamachi "Tiradito"	33
<i>Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette</i>	
Big Eye Tuna Tartare Cones	32
<i>Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago</i>	
Kaluga Queen Caviar	150
<i>Lemon Herb Blinis & Traditional Accompaniments</i>	

GRILLED, BROILED & ROASTED

Grilled Bacon Cheeseburger	36
<i>Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam</i>	
K. B. L. T.	28
<i>Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket</i>	
Double Lamb Chop (Grain Fed 35 Days)	55
<i>Caramelized Rapini, Sun-Dried Tomatoes, Kalamata Olives, Fennel, Garlic, Chili</i>	
Grilled Iberico Pork Chop	65
<i>Smoky Shallot Puree, Caramelized Apples, Shallot-Thyme Oil, Crispy Pork Skin</i>	
Honey Miso Broiled Black Cod	59
<i>Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame</i>	
Smoked Brisbane Valley Quail	48
<i>Pomegranate-Arugula Pesto, Pine Nuts, Fennel Puree, Natural Jus</i>	
Snake River Farm Flat Iron Steak	62
<i>Stir-fried Bok Choy, Red Onions, Shitake Mushrooms, Garlic, Ginger, Black Bean Sauce</i>	
Grain Fed USDA Prime New York Striploin (300g)	95
<i>Fingerling Potatoes, Watercress, Red Wine Reduction</i>	