

Halal Certified Meats Available.
Dog-Friendly Indoors.



STARTERS

LIVE FINE DE CLAIRE OYSTERS, FRANCE <i>6 oysters for 31 or 12 oysters for 55. 12 oysters and a bottle of Allegrini Corte Giarà Prosecco Millesimato Treviso DOC for 125. Served with furikake, ginger and garlic shoots dressing. Add 15g/30g Sturia Caviar Oscietra at 50/99.</i>	
MOCHI GARLIC BREAD <i>Limited servings available.</i>	10
JUMBO LUMP CRAB CAKE WITH TARRAGON <i>With a luscious mustard, tartar sauce filling.</i>	39
★ BURRATINA WITH SALTED FISH <i>Buffalo milk mozzarella, toasted vine tomatoes, honey, cashews, black sesame seeds and salted fish with house-made focaccia.</i>	36
FETA CHEESE SALAD <i>Japanese cucumber, cherry tomatoes, white anchovies, feta cheese and champagne vinaigrette.</i>	18
LAMB EMPANADA WITH GREEN CURRY <i>Served with a Greek yoghurt and cilantro dip.</i>	17
CHICHARRÓN WITH GUACAMOLE	19
CEVICHE TAPENADE <i>Hamachi, sashimi-grade Hokkaido scallops, olives, anchovies, jalapeños, banana shallots, garlic, olive oil and lemon juice. Served with twice-fried cachanga (Peruvian bread).</i>	39
BEEFY TOMATO SOUP <i>Beef bone marrow, beef tendon, beef bone stock, tangy tomatoes and sour cream.</i>	17

PASTA & RICE

★ SMOKY, SPICY CHILEAN SEABASS PAELLA <i>Spicy paella with socarrat (burnt, crunchy bottom), smoked sweet paprika, cayenne pepper and seafood stock with pan-seared Chilean seabass. Add 6 for takeaway.</i>	53
★ SQUID INK LOBSTER RISOTTO <i>House-made concentrated lobster stock, HPP lobster meat and Japanese scallops.</i>	51
SALMON CARBONARA <i>5-days brined Atlantic salmon with blackened skin. With ikura and fava beans, without cheese or bacon.</i>	36

STEAK SELECTION
(HALAL CERTIFIED BEEF)

★ AUSTRALIAN SANCHOKU WAGYU TOMAHAWK RIBEYE STEAK <i>MB6/7, 350 days grain-fed Australian Sanchoku Wagyu wet-cured for up to 2 weeks. With savoury brown sauce or truffle black sesame. Extra 30 minutes preparation. Price is per 100g (from 1.5kg and up).</i>	26
★ AUSTRALIAN SANCHOKU WAGYU PORTERHOUSE STEAK <i>MB4/5, Australian Sanchoku Wagyu wet-cured for up to 1 week. With savoury brown sauce or truffle black sesame. Extra 30 minutes preparation. Price is per 100g (approx. 1.3kg per serving).</i>	26
AUSTRALIAN SANCHOKU WAGYU RIB CAP (250g) <i>Limited quantities, with a savoury dry rub. Served with buttery mashed potatoes. Due to greater collagen content for this cut, it has a firmer, more chewy content and thus medium doneness is recommended.</i>	90
AUSTRALIAN SANCHOKU WAGYU RIBEYE (400g) <i>Wet-cured 3 days, served with hickory smoke and master stock.</i>	175
GALICIANA VINTAGE BONELESS STRIPLOIN (300g) <i>MB3+, brined for 2 days, with a spiced dry rub of star anise, pepper and salt. Served with grilled cauliflower.</i>	85

MEATS

★ IBÉRICO BELLOTA PORK LOIN RIBS <i>Prepared with home-made prawn paste and other secret ingredients. Extra 15 minutes preparation. Price is per 100g (500g-800g per serving).</i>	16
SAVOURY LAMB SHANK (HALAL CERTIFIED) <i>Australian chilled lamb shank, extremely tender with black pepper freshly pressure-ground. Served with spinach mash.</i>	51
BRAISED DUCK LEG (HALAL CERTIFIED) <i>With brined and twice-fried Savoy cabbage wedge, house-made dressing and stuffed peperoncini.</i>	43

SIDES

★ ROASTED OCTOPUS LEG <i>With house-made oyster sauce.</i>	41
★ TIGER PRAWNS <i>With kombu, cream and garlic.</i>	41
ONION TART <i>Caramelised French banana shallots with house-aged balsamic vinegar in butter puff pastry and with a delicious red capsicum coulis.</i>	19
THREE-HOUR MUSHROOMS <i>Shrooms caramelised over 3 hours until chewy and nutty, with silver onions.</i>	19
US ASPARAGUS WITH DIJON MUSTARD CREAM DRESSING & SEASONED PANCETTA	19
BRINED & TWICE-FRIED SAVOY CABBAGE WEDGE <i>With house-made dressing.</i>	20
CHEESY CREAMED SPINACH <i>With toasted pine nuts.</i>	17
PESTO QUICHE <i>With octopus and sour cream dressing.</i>	16
FRIES WITH BOTTARGA, PARMIGIANO REGGIANO, TRUFFLE OIL & CURED EGG YOLK	19
STRAIGHT CUT SALT & PEPPER FRIES <i>Served with house-aged balsamic vinegar.</i>	13
POMMES ALIGOT <i>Cheeses including Swiss Gruyère, cream, seasoning, vegetables and mash. All based on chef's choices.</i>	27
YORKSHIRE PUDDING (SAVOURY BREAD) <i>With volcanic black salt, Sarawak white pepper and garlic.</i>	13

DESSERTS

TIRAMISU WITH STEWED CHERRIES IN LIQUEUR <i>Optional sugar art decoration prepared tableside at 15.</i>	18
LEMON CURD TART WITH SWISS MERINGUE <i>Optional sugar art decoration prepared tableside at 15.</i>	18
VANILLA SOUFFLÉ <i>With chocolate ice-cream. Extra 15 minutes waiting time.</i>	18
CRÈME BRÛLÉE WITH SEASONAL FRUITS	16
★ FIZZY FRUITS <i>Fruits made fizzy from pressurised CO2.</i>	19

