

## STARTERS

### LIVE FINE DE CLAIRE OYSTERS, FRANCE

6 oysters for **31** or 12 oysters for **55**.

12 oysters and a bottle of Allegrini Corte Giara Prosecco Millesimato Treviso DOC for **125**.

Served with furikake, ginger and garlic shoots dressing.

### MOCHI GARLIC BREAD

Hand-made in-house, small batch, limited servings.

### JUMBO LUMP CRAB CAKE WITH TARRAGON

With a luscious mustard, tartar sauce filling.

### ★ BURRATINA WITH SALTED FISH

Buffalo milk mozzarella, toasted vine tomatoes, honey, cashews, black sesame seeds and salted fish with house-made focaccia.

### FETA CHEESE SALAD

Japanese cucumber, cherry tomatoes, white anchovies and champagne vinaigrette.

### LAMB EMPANADA WITH GREEN CURRY

Served with a Greek yoghurt and cilantro dip.

### CRISPY FISH SKIN WITH GUACAMOLE

### CEVICHE TAPENADE

Hamachi, sashimi-grade Hokkaido scallops, olives, anchovies, jalapeños, banana shallots, garlic, olive oil and lemon juice.

Served with twice-fried cachanga (Peruvian bread).

### BEEFY TOMATO SOUP

Beef bone marrow, beef tendon, beef bone stock, tangy tomatoes and sour cream.

## PASTA & RICE

### ★ SMOKY, SPICY CHILEAN SEABASS PAELLA

Spicy paella with socarrat (burnt, crunchy bottom), smoked sweet paprika, cayenne pepper and seafood stock with pan-seared Chilean seabass.

Add **6** for takeaway.

### ★ SQUID INK LOBSTER RISOTTO

House-made concentrated lobster stock, HPP lobster meat and Japanese scallops.

### SALMON CARBONARA

5 days brined Atlantic salmon with blackened skin, ikura and fava beans.

Without cheese or bacon.

## MEATS

### SAVOURY LAMB SHANK (HALAL CERTIFIED)

Australian chilled lamb shank, extremely tender with freshly pressure-ground black pepper.

Served with spinach mash.

### BRAISED DUCK LEG (HALAL CERTIFIED)

With brined Savoy cabbage wedge tempura, house-made dressing

and stuffed peperoncini.



## STEAK SELECTION

(HALAL CERTIFIED BEEF)

★ **AUSTRALIAN SANCHOKU WAGYU TOMAHAWK RIB-EYE** **26** per 100g  
MB6/7, 350 days grain-fed Australian Sanchoku Wagyu wet-cured for up to 2 weeks. **from 1.5kg**  
With savoury brown sauce or truffle black sesame.  
Extra 30 minutes wait.

★ **AUSTRALIAN SANCHOKU WAGYU PORTERHOUSE** **26** per 100g  
MB4/5, Australian Sanchoku Wagyu wet-cured for up to 1 week. **approx. 1.3kg**  
With savoury brown sauce or truffle black sesame.  
Extra 30 minutes wait.

**AUSTRALIAN SANCHOKU WAGYU RIB-EYE (400g)** **190**  
Wet-cured 3 days, served with hickory smoke and master stock.

**GALICIANA VINTAGE BONELESS STRIPLOIN (300g)** **85**  
MB3+, 60 month old cattle (more than double the age of regular cattle) for greater flavour.  
Brined for 2 days, with a spiced dry rub of star anise, pepper and salt.  
Served with grilled cauliflower.

**ARGENTINIAN GORINA OUTSIDE SKIRT (300g) \*** **65**  
100 days grain-fed outside skirt duxelles double-decker with onion sauce on creamed corn.

**ARGENTINIAN GORINA FEATHER BLADE (300g) \*** **65**  
With compound mayo butter and shimeji mushroom tempura.

**AUSTRALIAN SECURITY FOODS DELMONICO (300g) \*** **79**  
MB4/5, 450 days grain-fed Wagyu chuck-eye with roasted garlic.

**AUSTRALIAN PURE BLACK Picanha (300g) \*** **75**  
MS5+, 200 days barley-fed rump cap with chimichurri and smashed potatoes.

\* LIMITED SERVINGS DUE TO SMALLER SIZE OF THE CUTS IN A CATTLE  
\* RECOMMENDED AT MEDIUM-RARE

Halal Certified Meats Available.  
NO Pork, NO Lard,  
NO Alcoholic Ingredients, NO Pets.

## SIDES

★ **ROASTED OCTOPUS LEG** **41**  
With house-made oyster sauce.

★ **TIGER PRAWNS** **41**  
With kombu, cream and garlic.

### ONION TART

Caramelised French banana shallots with house-aged balsamic vinegar in butter puff pastry and with a delicious red capsicum coulis.

**THREE-HOUR MUSHROOMS** **19**  
Shrooms caramelised over 3 hours until chewy and nutty, with silver onions.

**US ASPARAGUS WITH DIJON MUSTARD CREAM DRESSING & SEASONED SCALLOPS** **19**

**BRINED SAVOY CABBAGE WEDGE TEMPURA** **20**  
With house-made dressing.

**CHEESY CREAMED SPINACH** **17**  
With toasted pine nuts.

**EGG WHITE PESTO QUICHE** **16**  
With octopus and sour cream dressing.

**FRIES WITH BOTTARGA, PARMIGIANO REGGIANO, TRUFFLE OIL & CURED EGG YOLK** **19**

**STRAIGHT CUT SALT & PEPPER FRIES** **13**  
Served with house-aged balsamic vinegar.

**POMMES ALIGOT** **29**  
Cheeses including Swiss Gruyère, cream, seasoning, vegetables and mash.  
All based on chef's choices.

**YORKSHIRE PUDDING (SAVOURY BREAD)** **14**  
With volcanic black salt, Sarawak white pepper and garlic.

## DESSERTS

**TIRAMISU WITH STEWED CHERRIES (NO ALCOHOL)** **18**  
Optional sugar art decoration prepared tableside at **15**.

**LEMON CURD TART WITH SWISS MERINGUE** **18**  
Optional sugar art decoration prepared tableside at **15**.

**TEACUP BROWNIE** **22**  
With ice-cream of the day.

**VANILLA SOUFFLÉ** **18**  
With chocolate ice-cream.  
Extra 15 minutes wait.

**CRÈME BRÛLÉE WITH SEASONAL FRUITS** **16**

★ **FIZZY FRUITS** **19**  
Fruits made fizzy from pressurised CO2.

