



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.

THREE BEAN SALAD WITH GRILLED HAMACHI & BLOOD ORANGE DRESSING

FETA CHEESE SALAD

Japanese cucumber, cherry tomatoes, white anchovies and white vinegar.

LAMB EMPANADA WITH GREEN CURRY

Served with a Greek yoghurt and cilantro dip.

CRISPY FISH SKIN WITH GUACAMOLE

MUDDY MUSHROOM SOUP & GARLIC MANTOU WITH FILLING OF THE DAY

With pork bone stock and pork cartilage.

BEEFY TOMATO SOUP & ONION MANTOU WITH FILLING OF THE DAY

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

14

39

36

22

18

17

19

15

17

STEAKS & OTHER MEATS (HALAL CERTIFIED)

★ AUSTRALIAN SANCHOKU WAGYU TOMAHAWK RIB-EYE *

MB6/7, 350 days grain-fed wagyu rib-eye wet-cured for up to 2 weeks.

With savoury brown sauce or truffle black sesame sauce. (Extra 30 minutes wait.)

27 per 100g
1.5kg & up

★ GALICIANA VINTAGE TOMAHAWK RIB-EYE

MB3+, 60 month old cattle (over twice the age of regular cattle) for greater flavour.

Wet-cured for at least a week, with a spiced dry rub of star anise, pepper and salt.

20 per 100g
1.5kg & up

AUSTRALIAN SANCHOKU WAGYU RIB-EYE (400g) *

MB4/5, 350 days grain-fed wagyu rib-eye wet-cured for up to a week and served with truffle black sesame sauce.

190

AUSTRALIAN BASS STRAIT RIB-EYE (200g)

MB3+, 100% grass-fed rib-eye in savoury black sauce and served with matchstick fries.

70

AUSTRALIAN SANCHOKU WAGYU RIB FINGERS (300g) *

MB4/5, 350 days grain-fed wagyu rib fingers with roasted garlic, contains more sinew. (Recommended at medium.)

79

AUSTRALIAN SHIMO F1 WAGYU STRIPLOIN (200g) *

MB6/7, wagyu striploin with onion sauce on creamed corn. (Recommended at medium-rare.)

103

GALICIANA VINTAGE BONELESS STRIPLOIN (300g)

MB3+, 60 month old cattle (over twice the age of regular cattle) for greater flavour.

Wet-cured for 2 days, with a spiced dry rub of star anise, pepper, salt and served with grilled cauliflower.

85

AUSTRALIAN BASS STRAIT RUMP CAP (300g) *

MB3+, 100% grass-fed rump cap with chimichurri and smashed potatoes. (Recommended at medium-rare.)

55

MOMMY'S ROAST CHICKEN

Whole roast spring chicken with sweet turnips, crispy chicken skin and compound mayo dip.

65

SPANISH MORALEJO MILK-FED LAMB LEG IN SAVOURY STOCK REDUCTION

Served with spinach mash.

49

* THESE ARE SECONDARY CUTS WITH GOOD FLAVOUR AND A MORE TOOTHsome TEXTURE.

HALAL CERTIFIED MEATS ARE AVAILABLE



DOG-FRIENDLY INDOORS @ NOVENA

PASTA & RICE BY

★ SMOKY, SPICY CHILEAN SEABASS PAELLA	53
<i>Spicy paella with socarrat, smoked sweet paprika, cayenne pepper and seafood stock with pan-seared Chilean seabass.</i>	
★ SQUID INK LOBSTER RISOTTO	51
<i>House-made concentrated lobster stock, HPP lobster meat and Japanese scallops.</i>	
SALMON CARBONARA	36
<i>Angel hair pasta with 5 days brined Atlantic salmon with blackened skin, ikura and fava beans. (Without cheese or bacon.)</i>	
CLAMMY ADDICTION (CONTAINS PORK)	36
<i>Angel hair pasta with white prawns, clams, and bacon in an addictive sauce.</i>	
CARAMEL CARNIVORE (CONTAINS PORK)	22
<i>Angel hair pasta with onions caramelised over 3 hours in a tangy balsamic vinegar sauce and pork shoulder meatballs.</i>	
PUNCHY PESTO SEAFOOD COLD PASTA	32
<i>Rigatoni with tiger prawns, clams and baby squid.</i>	
BACONISED TOMATO PASTA (CONTAINS PORK)	25
<i>Rigatoni with herbed pork shoulder meatballs, served in parchment.</i>	
CHICKEN SOUP PASTA	25
<i>Macaroni with barley, herbs and chicken chunks.</i>	
MAC & CHEESE WITH SPICY 'NDUJA / SOBRASSADA (CONTAINS PORK)	25
STOUT STEW	22
<i>With stout, beef brisket and mash.</i>	

SIDES

★ ROASTED OCTOPUS LEG	41
<i>With house-made oyster sauce.</i>	
★ WHITE PRAWNS WITH KOMBU, CREAM & GARLIC	41
ONION TART	19
<i>Caramelised French banana shallots with house-aged balsamic vinegar in butter puff pastry and with a delicious red capsicum coulis.</i>	
THREE-HOUR MUSHROOMS WITH SILVER ONIONS	19
US ASPARAGUS WITH DIJON MUSTARD CREAM DRESSING & SEASONED SCALLOPS	21
BABY CARROTS IN MAPLE SYRUP GLAZE & PISTACHIOS	20
CHEESY CREAMED SPINACH WITH TOASTED PINE NUTS	15
STRAIGHT CUT SALT & PEPPER FRIES	13
<i>Add 7 to upgrade to fries with bottarga, Parmigiano Reggiano, truffle oil and cured egg yolk. Served with house-aged balsamic vinegar.</i>	
CLASSIC MASHED POTATOES	15
<i>Add 14 to upgrade to Pommes aligot with Swiss Gruyère, cream, seasoning, vegetables and mash. (All based on chef's choices.)</i>	

DESSERTS

TIRAMISU WITH STEWED CHERRIES (CONTAINS ALCOHOL)	15
BASQUE CHEESECAKE WITH KIWI COULIS & BISCOFF CRACKERS	25
TEACUP BROWNIE WITH ICE-CREAM OF THE DAY	22
VANILLA SOUFFLÉ	18
<i>With chocolate ice-cream. (Extra 15 minutes wait.)</i>	
CLASSIC CRÈME BRÛLÉE	18
COW CREAM BRÛLÉE	30
<i>With tableside sugar crust branding.</i>	
★ FIZZY FRUITS	19
<i>Fruits made fizzy from pressurised CO2.</i>	