



STARTERS

LIVE FINE DE CLAIRE OYSTERS, FRANCE

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

Served with furikake, ginger and garlic shoots dressing.

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.

CRISPY FISH SKIN WITH GUACAMOLE

FETA CHEESE SALAD

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

KALE & NUT SALAD

LAMB EMPANADA WITH GREEN CURRY

Served with a Greek yoghurt and cilantro dip.

BEEFY TOMATO SOUP

With beef bone marrow, bone stock, tendon, tomatoes and sour cream. Served with mantou with filling of the day.

MUDDY MUSHROOM SOUP (CONTAINS PORK)

With pork bone stock and pork cartilage. Served with mantou with filling of the day.

MOCHI GARLIC BREAD

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

WHITE NACHOS

STEAKS & OTHER MEATS (HALAL CERTIFIED)

★ AUSTRALIAN SANCHOKU WAGYU 27 per 100g (1.5kg & up) TOMAHAWK RIB-EYE

MB6/7, 350 days grain-fed wagyu rib-eye wet-cured for up to 2 weeks. Served with savoury brown sauce or truffle black sesame sauce. (Extra 30 minutes wait.)

★ AUSTRALIAN GALICIANA VINTAGE 20 per 100g (1.5kg & up) 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. (Recommended at medium-rare.)

AUSTRALIAN SANCHOKU WAGYU 190 (Good for 2) RIB-EYE (400g)

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

AUSTRALIAN BASS STRAIT RIB-EYE (200g) 70

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

BREAK-UP STEAK (300g) 69

Highly marbled Australian rib-eye served with sautéed onions.

AUSTRALIAN SANCHOKU WAGYU 79 RIB FINGERS (300g)

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

AUSTRALIAN GALICIANA VINTAGE 85 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 and salt, served with grilled cauliflower. (Recommended at medium-rare.)

AUSTRALIAN GALICIANA VINTAGE 140 (Good for 2) BONE-IN STRIPLOIN (500g)

MB3+, 60 month old cattle (over twice the age of regular cattle) for greater flavour, with hot oil wash, wet-cured for 2 days, in Thai Moo Ping marinade. (Recommended at medium-rare.)

COFFEE STOUT STRIPLOIN (300g) 60

Highly marbled Australian striploin served with sautéed onions.

AUSTRALIAN BASS STRAIT RUMP CAP (300g) 55

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

SPANISH MORALEJO MILK-FED LAMB LEG 49 IN SAVOURY STOCK REDUCTION

Served with spinach mash.

MOMMY'S ROAST CHICKEN 65

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

PASTA & RICE BY Pasta J

★ SMOKY, SPICY CHILEAN SEABASS PAELLA	53	CARAMEL CARNIVORE (CONTAINS PORK)	22
Very spicy paella with socarrat, smoked sweet paprika, cayenne pepper and seafood stock with pan-seared Chilean seabass.		Angel hair pasta, onions caramelised over 3 hours in a tangy balsamic vinegar sauce and pork shoulder meatballs.	
★ SQUID INK LOBSTER RISOTTO	51	BACONISED TOMATO PASTA (CONTAINS PORK)	25
Concentrated lobster stock, HPP lobster meat and Japanese scallops.		Rigatoni, herbed pork shoulder meatballs, served in parchment.	
SALMON CARBONARA	36	MAC & CHEESE (CONTAINS PORK)	25
Angel hair pasta, 5 days brined Atlantic salmon with blackened skin, ikura and fava beans. (Without cheese or bacon.)		With Kurobuta pork Toulouse sausage meat.	
CLAMMY ADDICTION (CONTAINS PORK)	36	CHILLI CON CARNE LASAGNA	29
Angel hair pasta, white prawns, clams and bacon in an addictive sauce.		Spicy house-made sauce, cheeses, diced beef brisket and beef tendon.	
PUNCHY PESTO SEAFOOD COLD PASTA	32	STOUT STEW	22
Rigatoni, tiger prawns, clams and baby squid.		With stout, beef brisket and mash.	

SIDES & SMALL PLATES

★ ROASTED OCTOPUS LEG	41	ITALIAN MEATBALL	22
With house-made oyster sauce.		Beef brisket, lamb, marinara sauce and spinach.	
DEEP-FRIED SEAFOOD	35	RICE PAPER BEEF ROLL	16
Spanish mackerel, baby squid and soft-shell crab in flavoured oil dressing.		CHORIZO WITH TOMATO SAUCE (CONTAINS PORK)	
★ WHITE PRAWNS WITH KOMBU, CREAM & GARLIC	41	With runny egg and breadroll.	
TIGER PRAWN GAMBAS AL AJILLO (8 PIECES)	32	MOLASSES SMOKED BACON (CONTAINS PORK)	15
BLACK MUSSELS IN WHITE WINE / BEER (ALCOHOLIC)	18	ONION TART	19
OTAH-OTAH	15	Caramelised French banana shallots with house-aged balsamic vinegar in butter puff pastry with red capsicum coulis.	
Shrimp, Spanish mackerel, coconut milk, local herbs and spices.		THREE-HOUR MUSHROOMS	19
US ASPARAGUS WITH SCALLOPS	21	Caramelised over 3 hours until chewy and nutty, with silver onions.	
With Dijon mustard cream dressing.		CLASSIC MASHED POTATOES	15
BABY CARROTS IN MAPLE SYRUP GLAZE & PISTACHIOS	20	Add 14 to upgrade to Pommes Aligot with Swiss Gruyère, cream, seasoning, vegetables and mash. (All based on chef's choices.)	
CHEESY CREAMED SPINACH & TOASTED PINE NUTS	15	STRAIGHT CUT SALT & PEPPER FRIES	13
BAKED BEANS, ONSEN EGG & PICKLED JALAPEÑOS	15	Add 7 to upgrade to fries with bottarga, Parmigiano Reggiano, truffle oil and cured egg yolk. (Served with house-aged balsamic vinegar.)	
PAELLA POCKET	15	BROCCOLI CHEDDAR CROQUETTES	13
Chicken, garlic and oregano in folded crispy paella rice. (Extra 15 minutes wait.)			

DESSERTS

BASQUE CHEESECAKE	25	TEACUP BROWNIE WITH ICE-CREAM OF THE DAY	22
With kiwi coulis and Biscoff cookie base.		VANILLA SOUFFLÉ	
TIRAMISU (ALCOHOLIC)	15	With chocolate ice-cream. (Extra 15 minutes wait.)	
Rich and dense, with stewed cherries.		★ FIZZY FRUITS	19
CLASSIC CRÈME BRÛLÉE	18	Fruits made fizzy from pressurised CO2.	