

STARTERS

LIVE FINE DE CLAIRE OYSTERS, FRANCE		18
6 oysters for 31 or 12 oysters for 55 . Served with furikake, ginger and garlic shoots dressing.		
JUMBO LUMP CRAB CAKE WITH TARRAGON	39	16
With a luscious mustard, tartar sauce filling.		
★ BURRATINA WITH SALTED FISH	36	17
Buffalo milk mozzarella, toasted vine tomatoes, honey, cashews, black sesame seeds and salted fish with house-made focaccia.		Beef bone marrow, bone stock, tendon, tomatoes and sour cream. Served with mantou with filling of the day.
CRISPY FISH SKIN WITH GUACAMOLE	19	15
		With pork bone stock and pork cartilage. Served with mantou with filling of the day.
LAMB EMPANADA WITH GREEN CURRY	17	14
Served with a Greek yoghurt and cilantro dip.		Hand-made in-house, small batch, limited servings.

STEAKS & OTHER MEATS

★ AUSTRALIAN SANCHOKU 	28 per 100g (1.5kg & up)	AUSTRALIAN GALICIANA VINTAGE 	28 per 100g (500g & up)
WAGYU TOMAHAWK RIB-EYE		BONE-IN STRIPLOIN 	
MB6/7, 350 days grain-fed rib-eye wet-cured for up to 2 weeks. Served with savoury brown sauce or truffle black sesame sauce. (Extra 30 minutes wait.)		MB3+, 60 months 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. (Low chance of gristle/seams.) (Recommended at medium-rare.)	
★ AUSTRALIAN GALICIANA VINTAGE  20 per 100g (1.5kg & up)		AUSTRALIAN GALICIANA VINTAGE 	85
TOMAHAWK RIB-EYE 		BONELESS STRIPLOIN (300g)	
MB3+, 60 months 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.)		MB3+, 60 months 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. (Low chance of gristle/seams.) (Recommended at medium-rare.)	
AUSTRALIAN SANCHOKU 	190 (Good for 2)	COFFEE STOUT STRIPLOIN (300g) 	60
WAGYU RIB-EYE (400g)		Highly marbled Australian striploin served with sautéed onions.	
MB4/5, 350 days grain-fed rib-eye wet-cured for up to a week. Served with truffle black sesame sauce.			
AUSTRALIAN BASS STRAIT RIB-EYE (200g) 	70	AUSTRALIAN BASS STRAIT RUMP CAP (300g) 	55
MB3+, 100% grass-fed rib-eye, served with savoury black sauce and matchstick fries.		MB3+, 100% grass-fed rump cap served with chimichurri and smashed potatoes. (Recommended at medium-rare.)	
BREAK-UP RIB-EYE STEAK (300g) 	69	SPANISH MORALEJO MILK-FED LAMB LEG CHOPS  49	
Highly marbled Australian rib-eye served with sautéed onions.		IN SAVOURY STOCK REDUCTION	
		Served with spinach mash.	
AUSTRALIAN SANCHOKU 	79	MOMMY'S ROAST SPRING CHICKEN 	65
WAGYU RIB FINGERS (300g)			
MB4/5, 350 days grain-fed rib fingers served with roasted garlic, contains more sinew. (Recommended at medium.)		Whole chicken with sweet turnips, crispy skin and compound mayo dip.	

PASTA & RICE BY Pasta J

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

SIDES & SMALL PLATES

★ ROASTED OCTOPUS LEG	41	THREE-HOUR MUSHROOMS	19
<i>With house-made oyster sauce.</i>		<i>Caramelised over 3 hours until chewy and nutty, with silver onions.</i>	
★ WHITE PRAWNS WITH KOMBU, CREAM & GARLIC	41	CLASSIC MASHED POTATOES	15
TIGER PRAWN GAMBAS AL AJILLO (8 PIECES)	32	<i>Add 14 to upgrade to Pommes Aligot with Swiss Gruyère, cream, seasoning, vegetables and mash. (All based on chef's choices.)</i>	
US ASPARAGUS WITH SCALLOPS	21	STRAIGHT CUT SALT & PEPPER FRIES	13
<i>With Dijon mustard cream dressing.</i>		<i>Add 7 to upgrade to fries with bottarga, Parmigiano Reggiano, truffle oil and cured egg yolk. (Served with house-aged balsamic vinegar.)</i>	
BABY CARROTS IN MAPLE SYRUP GLAZE & PISTACHIOS	20		
CHEESY CREAMED SPINACH & TOASTED PINE NUTS	15		

DESSERTS

BASQUE CHEESECAKE	25	TEACUP BROWNIE WITH ICE-CREAM OF THE DAY	22
<i>With kiwi coulis and Biscoff cookie base.</i>			
TIRAMISU WITH STEWED CHERRIES (ALCOHOLIC)	15	VANILLA SOUFFLÉ	18
<i>With chocolate ice-cream. (Extra 15 minutes wait.)</i>			
CLASSIC CRÈME BRÛLÉE	18	★ FIZZY FRUITS (FROM PRESSURISED CO2)	19