



STARTERS

LIVE FINE DE CLAIRE OYSTERS, FRANCE 6 oysters for 31 or 12 oysters for 55 . <i>Served with furikake, ginger and garlic shoots dressing.</i>		FETA CHEESE SALAD WITH WHITE ANCHOVIES <i>With Japanese cucumber, cherry tomatoes and white vinegar.</i>	18
JUMBO LUMP CRAB CAKE WITH TARRAGON <i>With a luscious mustard, tartar sauce filling.</i>	39	KALE & NUT SALAD	16
★ 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	BEEFY TOMATO SOUP <i>Beef bone marrow, bone stock, tendon, tomatoes and sour cream. Served with mantou with filling of the day.</i>	17
CRISPY FISH SKIN WITH GUACAMOLE	19	MUDDY MUSHROOM SOUP <i>With pork bone stock and pork cartilage. Served with mantou with filling of the day.</i>	15
LAMB EMPANADA WITH GREEN CURRY <i>Served with a Greek yoghurt and cilantro dip.</i>	17	MOCHI GARLIC BREAD <i>Hand-made in-house, small batch, limited servings.</i>	14

STEAKS & OTHER MEATS

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

PASTA & RICE BY



★ 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)		<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		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>		VANILLA SOUFFLÉ	
TIRAMISU WITH STEWED CHERRIES (ALCOHOLIC)	15	<i>With chocolate ice-cream. (Extra 15 minutes wait.)</i>	
CLASSIC CRÈME BRÛLÉE	18	★ FIZZY FRUITS (FROM PRESSURISED CO2)	19