

STARTERS

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

STEAKS & OTHER MEATS

★ AUSTRALIAN SANCHOKU 🐮 28 per 100g (1.5kg & up) WAGYU TOMAHAWK RIB-EYE 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.) (With unboxing and full carving presentation.)		AUSTRALIAN GALICIANA VINTAGE 28 per 100g (~500-650g) BONE-IN STRIPLOIN 🐮 (Good for 2) 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) TOMAHAWK RIB-EYE 🐮 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.)		COFFEE STOUT STRIPLOIN (300g) 🐮 60 Highly marbled Australian striploin served with sautéed onions. (This is a well-loved steak but in rare occasions, sinews may be undetectable before serving, due to the nature of this beef.)
AUSTRALIAN SANCHOKU 🐮 190 (Good for 2) WAGYU RIB-EYE (400g) MB4/5, 350 days grain-fed rib-eye wet-cured for up to a week. Served with truffle black sesame sauce.		SPANISH MORALEJO MILK-FED LAMB LEG CHOPS 🐏 49 IN SAVOURY STOCK REDUCTION Served with spinach mash.
AUSTRALIAN BASS STRAIT RIB-EYE (200g) 🐮 70 MB3+, 100% grass-fed rib-eye, served with savoury black sauce and matchstick fries.		MOMMY'S ROAST SPRING CHICKEN 🐔 65 Whole chicken with sweet turnips, crispy skin and compound mayo dip.
BREAK-UP RIB-EYE STEAK (300g) 🐮 69 Highly marbled Australian rib-eye served with sautéed onions. (This is a well-loved steak but in rare occasions, sinews may be undetectable before serving, due to the nature of this beef.)		
AUSTRALIAN SANCHOKU 🐮 55 WAGYU RIB FINGERS (200g) MB4/5, 350 days grain-fed rib fingers served with roasted garlic, contains more sinew. (Recommended at medium.)		

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	CHEESY CREAMED SPINACH & TOASTED PINE NUTS	15
TIGER PRAWN GAMBAS AL AJILLO (8 PIECES)	32	CLASSIC MASHED POTATOES	15
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		

DESSERTS

BASQUE CHEESECAKE	25	TEACUP BROWNIE WITH ICE-CREAM OF THE DAY	22
<i>With kiwi coulis and Biscoff cookie base.</i>		VANILLA SOUFFLÉ	18
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