

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

SINGAPORE EDITION

Our Chef/Owner is locally born and bred and these are some of his favourite flavours. Brought to you with love and authenticity.

STEAKS & OTHER MEATS

ARGENTINIAN ANGUS RIB-EYE MASALA STEAK (200g) Specially selected Argentinian Angus beef masala steak with bergedil. (Malay potato patty.)	55	AUSTRALIAN SANCHOKU WAGYU RIB FINGERS RENDANG (200g) MB4/5, 350 days grain-fed rib fingers rendang with coconut paella. (Very spicy.)	55
ARGENTINIAN ANGUS RIB-EYE SATAY STEAK (200g) Specially selected Argentinian Angus beef satay steak with peanut sauce and deep-fried ketupat (Malay rice cake).	55	SWEET & SOUR DUROC SECRETO PORK CHOPS Served with mashed potatoes.	45

SIDES

JUMBO LUMP CHILI CRAB CAKE WITH MANTOU	45	OTAH OTAH	15
LAKSA WHITE PRAWNS	42	SINGAPORE-STYLE BEEF BALLS	19
SALTED EGG FISH SKIN	19	FIVE-SPICE FRIES	14

INTERNATIONAL EDITION

STEAKS & OTHER MEATS

★ AUSTRALIAN SANCHOKU 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.)	28 per 100g (1.5kg & up)	★ AUSTRALIAN GALICIANA VINTAGE OVEN-PREPARED (OP) 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.)	20 per 100g (1.5kg & up)
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INTERNATIONAL EDITION

STEAKS & OTHER MEATS

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)	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 (~500-650g) (Good for 2)
BREAK-UP RIB-EYE STEAK (300g) <i>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.)</i>	69	COFFEE STOUT STRIPLOIN (300g) <i>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.)</i>	60
AUSTRALIAN SANCHOKU WAGYU RIB FINGERS (200g) <i>MB4/5, 350 days grain-fed rib fingers served with roasted garlic, contains more sinew. (Recommended at medium.)</i>	55	SPANISH MORALEJO MILK-FED LAMB LEG CHOPS IN SAVOURY STOCK REDUCTION <i>Served with spinach mash.</i>	49
MOMMY'S ROAST SPRING CHICKEN <i>Whole chicken with sweet turnips, crispy skin and compound mayo dip.</i>	65		

SIDES

★ ROASTED OCTOPUS LEG <i>With house-made oyster sauce.</i>	41	THREE-HOUR MUSHROOMS <i>Caramelised over 3 hours until chewy and nutty, with silver onions.</i>	19
★ 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 <i>With Dijon mustard cream dressing.</i>	21	STRAIGHT CUT SALT & PEPPER FRIES <i>Add 7 to upgrade to fries with bottarga, Parmigiano Reggiano, truffle oil and cured egg yolk. (Served with house-aged balsamic vinegar.)</i>	13
BABY CARROTS IN MAPLE SYRUP GLAZE & PISTACHIOS	20		

PASTA & RICE BY

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

DESSERTS

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