

MENU

APPETISER

FRESHLY SHUCKED OYSTER (6pcs / 12pcs) David Hervé "Boudeuse"	298 / 548
TORCHED SCALLOP Hazelnut, Sea Grape, Ponzu	198
BURRATA  Watercress Pesto, Arbequina Olive Oil	148
CITRUS CURED MACKEREL Dill Smoked Litchee, Bergamot Dressing	148
CURED SALMON  House Cured New Zealand Salmon, Crème Fraîche, Finger Lime and Beetroot Dressing	148
CUTTLEFISH TAGLIATELLE Poached Cuttlefish, Lemon Olive Oil, Black Aioli	128
EBONY CAESAR SALAD  Romaine Lettuce, Organic Chicken, Sakura Shrimp, Caesar Dressing, Malabar Spinach Emulsion	128
TOFU FROG LEGS Puffed Barley, Shiso, Fermented Olive Leaves	98
SPINACH SALAD  Baby Spinach, Candied Walnut, Beetroot, Wasabi Yogurt Dressing	98
TOFU BEIGNET  Seaweed and Tofu Beignet, Yuzukoshō, Lime Mayonnaise	98

SOUP



BOSTON LOBSTER BISQUE Rouille Sauce, Garlic Bread	198
WILD MUSHROOM SOUP  Mushroom Ragout, Black Truffle	88

SIGNATURE GRILL

LONGJIANG WAGYU RIB EYE 300G	798
USDA PRIME RIB EYE 300G	698
WAGYU TAJIMA STRIPLOIN 250G	698
AUSTRALIAN WAGYU TENDERLOIN 200G	688
ANGUS RESERVE M5 STRIPLOIN 250G	598

Served with a side of crushed potatoes and grilled vegetables.
Your choice of sauce: peppercorn, red wine, chimichurri.

MAIN

USDA SHORT RIB 24 Hours Braised Short Rib, Butter Mashed Potatoes, Fragrant Pepper Sauce	1,288
CHAR-GRILLED BOSTON LOBSTER Grilled Lemon, Kale	588
GRILLED WHOLE TURBOT Sun-dried Tomatoes, Basil, Lemon, Garlic, Olive Oil	588
PATAGONIA TOOTHFISH Braised Fennel, New Zealand Mussel, Cider Emulsion	298
LAMB CHOP Silver Fern New Zealand Lamb, Courgette, Mint, Lamb Jus	268
CHICKEN  Slow Poached Organic Chicken Breast, Barley Risotto, Lemon-Thyme Chicken Jus	218
BEEF BURGER Angus Beef, Brioche Bun, Caramelized Onion, Cheddar Cheese	218
HANDMADE PAPERDELLE BOLOGNESE Short Rib Ragout, Tomato, Basil, Parmigiano Reggiano	128
MUSHROOM BOURGUIGNON  Creamy polenta, mushrooms, baby carrot, baby onion	128
PUMPKIN GNOCCHI  Handmade Gnocchi, Pumpkin Puree, Sage	118
PARMIGIANO RISOTTO  Arborio Rice, Parmigiano Reggiano, Rosemary, Lemon Zest	108

SIDES

GARLIC BROCCOLINI	78
ASPARAGUS	78
BUTTER MASHED POTATOES	68
FRENCH FRIES	68
MUSHROOM RAGOUT	68

DESSERT

SEASONAL CHEESE SELECTION (80g / 120g) Brillat-Savarin, Mimolette, Manchego	118 / 138
ESPRESSO CREMA CATALANA Espresso Custard, Caramelized Brown Sugar, Mille-feuille Biscotti	88
RED BERRIES MERINGUE Seasonal Berries, Raspberry Coulis	88
DARK CHOCOLATE TART Caramelized Banana, Extra Bitter Guayaquil Chocolate	88
FRUIT PLATTER Seasonal Sliced Fruits with Choice of Sorbet	88



vegetarian



sustainable farming