

DINNER

6pm - 10pm

Snack Tasting · 33

Feed Me · 98

Oysters, Cabernet Sauvignon Mignonette · 6/pc · 30/half doz.

Dark Rye Rolls, Vegemite Butter · 14

Marinated Olives · 7

Sri Lankan Deviled Cashews · 7

Charred Shishito Peppers, Citrus Soy · 14

Chicken Liver Éclair, Date, Madeira · 16

Wagyu Beef Tartare, Smoked Egg Yolk, Fermented Chili Mayonnaise · 18

Charcoal-Grilled Sourdough Flatbread, Smoked Sardine, Wasabi Sour Cream · 18

Cured Hirasama Kingfish, Celery, Yuzu Kosho · 24

Saganaki, French Fine Beans, Fermented Green Chili · 18

French White Asparagus, Green Asparagus Sabayon, Boiled Egg · 26

Charred Baby Romaine, Green Goddess, Hazelnut · 18

Pacific Flying Squid, Ink Daal, Tarragon Toum · 25

Green Pea and Pistachio Trofie, Lamb Fat, Whipped Ricotta · 28

Buttermilk Fried Quail, Sriracha Mayo · 24

Pot Pie of Muscat Pumpkin and Sri Lankan Cashew Nut Curry · 38

Pan Roasted Red Grouper, Wild Garlic, Blue Mussels, Charred Tomatoes · 42

Yellow Chicken Thigh, Brindleberry, Spiced Pumpkin, Toasted Bread Broth · 42

BBQ Iberico Pork Collar “Char Siu”, Spring Radishes, White Apple · 42

Westholme Wagyu Hanging Tender 150g · 58

Tochigi A4 Wagyu Striploin 110g · 128

All steaks will be served with Potato Scallop, Leafy Greens and Fermented Soy

Crème Caramel · 14

Cherry, Szechuan Peppercorn and Coconut Trifle · 18

Cheese Selection, Guava, Caraway Lavosh · 38

