

FISH + SHELLFISH

starters

MIXED CLAMS

nam sausage + coriander lime broth 750

SHIMA AJI TARTAR

sesame + chili + coriander 780

TOM YUM MAINE LOBSTER

butter poached + cucumber + chili

80g 850 / 160g 1700

PAN-SEARED SEA SCALLOPS

lobster bisque + australian winter truffle + chorizo + charred chives 850

GRILLED DUTCH HARBOR KING CRAB

miso + sea urchin + lime 1250

WELLFLEET OYSTERS

champagne granita + red wine mignonette 1100/6pc

GOLDEN OSCIETRA CAVIAR

soft boiled egg + chive + phytoplankton crème fraiche 1650

GRILLED ABALONE + PLANKTON RICE

caper + butter + lemon

50g 950 / 100g 1820 / 200g 3550

mains

BOUILLABAISSÉ

carabinero prawn + scallops + clams + nduja 1550

GRILLED FIREFLY SQUID

chorizo risotto + clams + capsicum 920

CARABINERO PRAWNS

lime + basil + smoked olive oil 2pc 1800 4pc 3400

PAN SEARED SWEETFISH

yuzu + nori + maldon sea salt 1100

CHARRED HAMACHI COLLAR

sea urchin butter + garlic + scallion

200g 790 / 400g 1580

CHILLED DUTCH HARBOR KING CRAB

250g 1460 / 500g 2800 / 1kg 4990

SMOKED SWORDFISH BELLY

salsa fresca + nori + serrano ham 790

SEA URCHIN RICE

trout roe + yuzu + wasabi 1800

bites

CHORIZO + MANCHEGO

honey comb 350

MARINATED WHITE ANCHOVIES

basil + lemon zest 290

SAUTEED PADRON PEPPERS 350

VEGETABLES + SALADS

starters

CHARRED WITLOF + BURRATA SALAD

preserved lemon + dry aged cecina beef 470

CHILLED SPRING ONION SOUP

cucumber + tomato + za'atar 360

HEIRLOOM CARROT CONFIT

warm goat cheese + pine nuts + balsamic vinegar 390

HEIRLOOM TOMATO SALAD

Bloody mary gazpacho + white anchovy + ham 390

WHITE ASPARAGUS + CAVIAR

manchego + saffron + jamon 790

mains

ROCKET + PEAR + PARMESAN SALAD

black truffle dressing 390

CHICKPEA SALAD

heirloom carrots + pan seared halloumi 390

PAN SEARED BLUEFOOT MUSHROOMS

roasted sunchokes + chèvre + hazelnut salad 650

AUSTRALIAN WINTER TRUFFLE RISOTTO

white wine + crème fraiche + parmesan 750

sides

HEIRLOOM TOMATO

roasted with parmesan 160

GREEN LEAF SALAD

lemon vinaigrette 160

CHARGRILLED ASPARAGUS

hazelnuts + olive oil 210

SAUTÉED MUSHROOMS

parma ham 370

POTATO MASH 160

POTATO LEEK GRATIN 230

HAND CUT POTATO CHIPS

roasted tomato sauce + mustard 250

AUSTRALIAN WINTER TRUFFLE

5gm/ 800 10gm/1450

MEAT + POULTRY

starters

GRILLED VEAL TONGUE

black garlic aioli + kimchi + green apple 690

BLACK CHICKEN SALAD

red papaya + toasted coconut + chili + betel leaf 390

NDUJA SAUSAGE + BURRATA TARTINE

thyme + avacado + focaccia 460

SPICY WAGYU TARTARE "LAAB"

red onion + chilli + coriander 890

TAMARIND GLAZED QUAIL

foie gras & peanut brittle pate + orange confit 880

JAPANESE OHMI WAGYU A5 TATAKI

saffron + sweetbreads + padron pepper

75g 1150 / 100g 1500 / 200g 2900

mains

RED CURRY OXTAIL + BONE MARROW

kaffir lime + basil + coriander 1050

LEMONGRASS CHICKEN

green mango + coriander+ chili 680

SPICY RABBIT RAGU PAPPARDELLE

black olive + nduja pork 580

DUCK CONFIT

4 minute duck egg + tabasco + bacon jam 780

WAGYU SHORT-RIB

tomato + pecorino + honeycomb tripe 890

GRILLED IBERICO PORK CHOP

preserved lemon salad + parsley + sumac 1250

AUSTRALIAN SALT BUSH LAMB RACK

roasted sunchokes + chèvre + hazelnuts 1220

AUSTRALIAN WAGYU BEEF TENDERLOIN

padron pepper + cabernet jus 1650

RED VENISON LOIN

mushroom + pistachio + chocolate stout reduction 1590

for sharing

WHOLE ROASTED LAMB RACK

rocket + roasted sunchokes + chèvre + hazelnuts (2-3 persons) 2600

AUSTRALIAN WAGYU TOMAHAWK

roasted bone marrow + rosemary (3-4 persons) 4950

(Please allow 45-60 minutes for preparation)

SEAFOOD + SAFFRON CIOPPINO

scallops + razor clams + manila clams + chorizo + tomato broth (3-4 persons) 4800
add a side of pasta +500

VENISON LOIN FOR TWO

mushroom + pistachio + chocolate stout reduction 2900

