

FISH + SHELLFISH

starters

MIXED CLAMS

nam sausage + coriander lime broth 475

SHIMA AJI TARTAR

sesame + chili + seaweed 750

GRILLED TIGER PRAWNS

tom yum infused olive oil 475

PAN-SEARED SEA SCALLOPS

green mango + chili + coriander 720

GRILLED DUTCH HARBOR KING CRAB

miso + sea urchin + lime 1000

KUMAMOTO OYSTERS

champagne granita + red wine mignonette 970/6pc

VIVACE SUSTAINABLE MALOSSOL CAVIAR

soft boiled egg + chive + phytoplankton crème fraiche 1500

GRILLED ABALONE + BLACK TRUFFLE

caper + butter + lemon
50gm/900 100gm/1750 200gm/3400

mains

GRILLED SARDINES & SQUID

fennel + pomegranate + white bean puree 790

BOUILLABAISSE

carabinero prawn + scallops + clams + nduja 1500

WILD KING SALMON

charred corn + smoked paprika beurre blanc 990

CHARRED HAMACHI COLLAR

sea urchin butter + garlic + scallion
200g/ 600 400g/ 1150

CHILLED DUTCH HARBOR KING CRAB

250gm/1300 500gm/2600 1kg/4800

SMOKED SWORDFISH BELLY

salsa fresca + nori + serrano ham 650

SEA URCHIN RICE

trout roe + yuzu + wasabi 1700

bites

WARM OLIVES

rosemary + orange zest 190

MARINATED WHITE ANCHOVIES

basil + lemon zest 250

VEGETABLES + SALADS

starters

CHARRED WITLOF + BURRATA SALAD

preserved lemon + dry aged cecina beef 355

CHILLED SPRING ONION SOUP

cucumber + tomato + za'atar 350

HEIRLOOM CARROT CONFIT

warm goat cheese + pine nuts + balsamic vinegar 375

HEIRLOOM TOMATO SALAD

olive oil ice cream + mint + basil + parmesan 390

WHITE ASPARAGUS + CAVIAR

manchego + saffron + jamon 770

mains

ROCKET + PEAR + PARMESAN SALAD

black truffle dressing 340

CHICKPEA SALAD

heirloom carrots + pan seared halloumi 375

PAN SEARED BLUEFOOT MUSHROOMS

roasted sunchokes + chèvre + hazelnut salad 620

PRESERVED TRUFFLE RISOTTO

white wine + crème fraiche + parmesan 690

sides

HEIRLOOM TOMATO

roasted with parmesan 150

GREEN LEAF SALAD

lemon vinaigrette 150

CHARGRILLED ASPARAGUS

hazelnuts + olive oil 200

SAUTÉED MUSHROOMS

parma ham 350

POTATO MASH 150

POTATO LEEK GRATIN 220

HAND CUT POTATO CHIPS

roasted tomato sauce + mustard 220

MEAT + POULTRY

starters

GRILLED VEAL TONGUE

black garlic aioli + kimchi + green apple 500

BLACK CHICKEN SALAD

red papaya + toasted coconut + chili + betel leaf 350

SPICY NDUJA SAUSAGE TARTINE

duck egg + pecans + parmesan 375

ROASTED MARROW BONE

sweetbreads + tomatillo + salsa fresca 700

SPICY WAGYU TARTARE "LAAB"

fried quail egg 750

TAMARIND GLAZED QUAIL

foie gras & peanut brittle pate + orange confit 750

JAPANESE OMI WAGYU A5 TATAKI

bourbon dashi + bonito + cucumber
50gm/750 100gm/1450 200gm/2800

mains

DOUBLE SPICY LEMONGRASS CHICKEN

lime + cucumber + chili 475

SPICY RABBIT RAGU

pappardelle + black olive + nduja pork 550

DUCK CONFIT

4 minute duck egg + tabasco + bacon jam 690

WAGYU SHORT-RIB

tomato + pecorino + honeycomb tripe 800

GRILLED IBERICO PORK CHOP

preserved lemon salad + parsley + sumac 1000

AUSTRALIAN SALT BUSH LAMB RACK

roasted sunchokes + chèvre + hazelnuts 990

AUSTRALIAN WAGYU BEEF TENDERLOIN

Padron pepper + cabernet jus 1250

RED VENISON LOIN

mushroom + pistachio + chocolate stout reduction 1400

for sharing

WHOLE ROASTED LAMB RACK

rocket + roasted sunchokes + chèvre + hazelnuts (2-3 persons) 2200

AUSTRALIAN WAGYU TOMAHAWK

grilled asparagus + potato chips (3-4 persons) 4600
(Please allow 20-30 minutes for preparation)

KING CRAB + SAFFRON CIOPPINO

shellfish + chorizo + tomato broth (3-4 persons) 4200
add a side of pasta +500

VENISON LOIN FOR TWO

mushroom + pistachio + chocolate stout reduction 2800

EAT ME RESTAURANT