

LATE LUNCH MENU 3PM- 5:30PM

BITES

CHORIZO + MANCHEGO honey comb 350

GREEN LEAF SALAD lemon vinaigrette 160

HAND CUT POTATO CHIPS roasted tomato sauce + mustard 250

FISH + SHELLFISH

WARM LOBSTER SALAD pomelo + avocado + coconut 850

CHICO BAY OYSTERS champagne granita + red wine mignonette 1100/6pc

GRILLED ABALONE + PLANKTON RICE caper + butter + lemon 50gm/950 100gm/1820 200gm/3550

WILD WHITE KING SALMON charred corn + smoked paprika beurre blanc 1100

VEGETABLES + SALADS

CHILLED SPRING ONION SOUP cucumber + tomato + za'atar 360

ROCKET + PEAR + PARMESAN SALAD black truffle dressing 390

HEIRLOOM CARROT CONFIT warm goat cheese + pine nuts + balsamic vinegar 390

CHARRED WITLOF + BURRATA SALAD preserved lemon + dry aged cecina beef 470

PRESERVED TRUFFLE RISOTTO white wine + crème fraiche + parmesan 750

HEIRLOOM TOMATO SALAD bloody mary gazpacho + white anchovy + ham 390

SMOKED HEN OF THE WOOD MUSHROOMS white bean puree + thyme + hazelnut salad 750

MEAT + POULTRY

SPICY WAGYU TARTARE "LAAB" quail egg 890

DUCK CONFIT 4minute duck egg + tabasco + bacon jam 780

GRILLED IBERICO PORK PLUMA chimichurri + leek + hazelnuts 1250

AUSTRALIAN WAGYU BEEF TENDERLOIN padron peppers + cabernet jus 1650

EAT ME RESTAURANT

+7% VAT NO SERVICE CHARGE
GROUP SURCHARGE FOR PARTIES OF 6 OR MORE +10%