

FISH / SHELLFISH

STARTERS

PAN SEARED SEA SCALLOPS 850
Lobster Bisque + Chorizo + Charred Chives

WARM LOBSTER SALAD 850
Pomelo + Avocado + Coconut

SEA URCHIN BRUSCHETTA 1500
Tomato Salsa + Serrano Ham + Nori

HAMACHI TARTAR 780
Orange + Basil + Chili

KUMAMOTO OYSTERS 1100 (6 Pcs)
Champagne Granita + Red Wine Mignonette

GOLDEN OSCIETRA CAVIAR 1650
Namprik + Moo Krob + Shallot

GRILLED ABALONE 1050 (50G)
Phytoplankton + Scallion + Lime 1920 (100G)
3700 (200G)

CLAMS 850
Nam Sausage + Coriander Lime Broth

SEARED BONITO TUNA 750
Jaew + Scallion + Citrus Oil

MAINS

BOUILLABAISSE 1400
Monkfish + Scallops + Nduja

MONKFISH 790
Clam Chowder + Ham + Paprika + Thyme

SEA SCALLOPS RISOTTO 1580
Saffron + Chorizo + Capsicum

CHARRED HAMACHI COLLAR 790 (200G)
Miso Butter + Garlic + Scallion 1580 (400G)

UNI & IKURA RISOTTO 1800
Yuzu + Wasabi

LOBSTER & BUCATINI PASTA 950
Chili + Herbs + Bo. Lan Fish Sauce

SHARING

GOLDEN OSCIETRA CAVIAR 2500 (30G)
Cream Fraiche + Scallion + Toast

GRILLED CARABINEROS 1800 Per Piece
Smoke Oil + Lime + Chili

VEGETABLES / SALADS

STARTERS

CHARRED WITLOF & BURRATA SALAD 470
Preserved Lemon + Sundried Tomato

CHILLED SPRING ONION SOUP 360
Cucumber + Tomato + Za'atar

HEIRLOOM TOMATO SALAD 550
Bloody Mary Gazpacho / White Anchovy / Parma Ham / Quail Egg

WHITE ASPARAGUS / CAVIAR 790
Manchego + Saffron + Jamon

CHARRED CORN SOUP 800
Maitake + Sage + Chilli

SHARING

ROCKET, PEAR & PARMESAN SALAD 390
Black Truffle Dressing

MAINS

HEIRLOOM CARROT CONFIT 390
Warm Goat Cheese + Pine Nuts + Balsamic Vinegar

SMOKED HEN OF THE WOODS MUSHROOM 650
Orange Beurre Blanc + Thyme + Smoked Oil

PADRON PEPPER 1000
Chorizo + Buratta + Ikura

BLACK TRUFFLE RISOTTO 850
White Wine + Crème Fraiche + Parmesan

SIDES

HAND CUT POTATO CHIP 250

POTATO LEEK GRATIN 230

MIXED GREEN SALAD 160

POTATO MASH 160

GRILLED ASPARAGUS 210

KAMCHATKA KING CRAB

KAMCHATKA GRILLED KING CRAB LEG 1500 (350 Grams)
Butter + Lime + Chili

KAMCHATKA CHILLED KING CRAB 980 (250 Grams)
Seafood Sauce + Lemon + Aioli 1800 (500 Grams)
3600 (1000 Grams)

CIOPPINO 4900
King Crab + Clams + Scallops

MEAT / POULTRY

STARTERS

GRILLED VEAL TONGUE 690
Black Garlic Aioli + Kimchi + Green Apple

NDUJA SAUSAGE 460
Duck Egg + Honey Comb + Manchego

SPICY WAGYU TARTARE “LAAB” 890
Red Onion + Chili + Coriander

BEEF CARPACCIO & SALMON ROE 750
Pine Nut + Ikura + Smoked Olive Oil

TAMARIND GLAZED QUAIL 750
Foie Gras + Cashew Nut Brittle Pate + Orange Confit

JAPANESE BUSYU WAGYU A5 TATAKI 600 (50G)
Ponzu Miso + Fresh Wasabi 1050 (100G)
2000 (200G)

MAINS

RED CURRY OXTAIL & BONE MARROW 1050
Kaffir Lime + Basil + Coriander

SPICY LEMONGRASS CHICKEN 490
Green Mango + Coriander + Chili

DUCK CONFIT 580
Beetroot + Gastrique + Thyme

GRILLED IBERICO PORK PLUMA 1250
Chimichurri + Leek + Hazelnuts

WAGYU SHORT RIB 890
Gochujang Glaze + Sesame + Scallion

AUSTRALIAN SALT BUSH LAMB RACK 1220
Sunchokes + Goat Cheese + Rocket

AUSTRALIAN WAGYU BEEF TENDERLOIN 1800
Maitake Mushroom + Red Wine Reduction + Rosemary

SHARING

WHOLE ROASTED SALT BUSH LAMB RACK 2600
Sunchokes + Goat Cheese + Rocket (2-3 Persons)

DIAMANTINA SHIRE WAGYU TOMAHAWK MBS 4/5 4950
Bone Marrow + Rosemary + Asparagus
(3-4 Persons. Please Allow 45-60 Minutes For Preparation)

WHOLE LOBSTER 2500
Lemon + Fresh Herb

VEGAN DINNER

STARTERS

AVOCADO & POMELO SALAD 450
Chilli + Coriander Root Infusion + Toasted Coconut

HEIRLOOM TOMATO SALAD 500
Bloody Mary Gazpacho

ROCKET, PEAR & HAZELNUT SALAD 390
Black Truffle Dressing

TOMATO CONFIT BRUSCHETTA 290
Nori + Roasted Garlic + Focaccia

MAINS

BLACK WINTER TRUFFLE RISOTTO 800
Vegetable Fume + Chive + Smoked Oil

HEIRLOOM CARROT CONFIT 800
Pine Nuts + Balsamic Vinegar

BUCATINI PASTA 550
Yuzu Kosho + Nori + Basil

SWEET CHILLI RISOTTO 550
Kaffir Lime Leaf + Coriander + Lemongrass

SIDES

MIXED GREEN SALAD 160

GRILLED ASPARAGUS 210

GRILLED HEIRLOOM TOMATOES 210

AFTER DINNER

STICKY DATE PUDDING 390
Hot Butterscotch Sauce + Vanilla Ice Cream

PAVLOVA 380
Passionfruit + Mango + Whipped Cream

FLOURLESS DARK CHOCOLATE CAKE 380
Chocolate Sauce

HOMEMADE ICE CREAM & SORBET

1 scoop 90
2 scoops 180
3 scoops 270

SAFFRON VANILLA PISTACHIO
SPICY CHILLI DARK CHOCOLATE
CARAMEL MACCHIATO
VANILLA BEAN
PASSIONFRUIT MANGO
COCONUT LIME

COFFEE

SHORT BLACK ESPRESSO 90
DOUBLE ESPRESSO 160
MACCHIATO 120\
CAPPUCCINO 140
LATTE 140

TEA

SCULLERY MADE TEA 160
Orange Earl / Barossa Breakfast / Camellia Society / Full Moon Chai /
Chocolate Tea

SCULLERY MADE HERB TEA 160
Chamomile Citron / Rainwater Mint / Wine & Roses

MONSOON TEA
Jungle Black Tea 250
Dhara Artisanal Green Tea 200
Rainbow Blend Tea 160

CHOCOLATE

HOT CHOCOLATE MILK 140
White or Dark or Milk Chocolate 150