

FISH + SHELLFISH

starters

PAN-SEARED SEA SCALLOPS

lobster bisque + chorizo + charred chives 850

GRILLED DUTCH HARBOR KING CRAB

miso + sea urchin + lime 1250

BARRON POINT OYSTERS

champagne granita + red wine mignonette 6pc 1100

GOLDEN OSCIETRA CAVIAR

soft boiled egg + chive + phytoplankton crème fraiche 1650

WARM LOBSTER SALAD

pomelo + avocado + coconut 850

SEA URCHIN BRUSCHETTA

tomato salsa + serrano ham + nori 1500

SHIMA AJI TARTAR

sesame + chili + coriander 780

GRILLED ABALONE + PLANKTON RICE

caper + butter + lemon
50g 950 / 100g 1820 / 200g 3550

MIXED CLAMS

nam sausage + coriander lime broth 850

mains

CHILLED DUTCH HARBOR KING CRAB

250g 1460 / 500g 2800 / 1kg 4990

SMOKED SWORDFISH BELLY TATAKI

salsa fresca + nori + serrano ham 790

BOUILLABAISSE

carabinero prawn + scallops + clams + nduja 1890

CARABINERO PRAWN RISOTTO

saffron + clams + chorizo + capsicum 1790

SEARED WILD WHITE KING SALMON

asparagus + cucumber + garam masala 1100

CHARRED HAMACHI COLLAR

sea urchin butter + garlic + scallion
200g 790 / 400g 1580

SEA URCHIN RICE

trout roe + yuzu + wasabi 1800

LOBSTER + BUCATINI PASTA

chilli + herbs + colatura di alici 1200

bites

MARINATED OLIVES 390

CHORIZO + MANCHEGO 350

SAUTEED PADRON PEPPERS 350

MARINATED WHITE ANCHOVIES 290

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

ROCKET + PEAR + PARMESAN SALAD

black truffle dressing 390

mains

CHICKPEA SALAD

heirloom carrots + pan seared halloumi 390

SMOKED HEN OF THE WOODS MUSHROOM

white bean puree + thyme + hazelnut salad 650

BLACK 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

OYSTER + CAVIAR 6 pc 1650

GRILLED CARABINERO PRAWNS 2pc 1800 4pc 3400

WHOLE GRILLED KING CRAB LEGS 500g 2800

MEAT + POULTRY

starters

GRILLED VEAL TONGUE

black garlic aioli + kimchi + green apple 690

NDUJA SAUSAGE + BURRATA TARTINE

thyme + avocado + focaccia 460

SPICY WAGYU TARTARE "LAAB"

red onion + chilli + coriander 890

JAPANESE OHMI WAGYU A5 TATAKI

ponzu miso + fresh wasabi
75g 1150 / 100g 1500 / 200g 2900

TAMARIND GLAZED QUAIL

korean pear + orange + shiso 750

mains

RED CURRY OXTAIL + BONE MARROW

kaffir lime + basil + coriander 1050

SPICY LEMONGRASS CHICKEN

green mango + coriander+ chili 680

DUCK CONFIT

4 minute duck egg + tabasco + bacon jam 780

WAGYU SHORT-RIB

tomato + pecorino + honeycomb tripe 890

GRILLED IBERICO PORK PLUMA

chimichurri + leek + hazelnuts 1250

AUSTRALIAN SALT BUSH LAMB RACK

olive + thyme + vincotto 1220

AUSTRALIAN WAGYU BEEF TENDERLOIN

padron pepper + cabernet jus 1650

for sharing

WHOLE ROASTED LAMB RACK

olive + thyme + vincotto (2-3 persons) 2600

AUSTRALIAN WAGYU TOMAHAWK

bone marrow + rosemary + hand cut potato chips + asparagus (3-4 persons) 4950
(Please allow 45-60 minutes for preparation)

SEAFOOD + SAFFRON CIOPPINO

king crab + salmon + scallops + clams + chorizo + tomato broth (3-4 persons) 4800
add a side of pasta +500

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

EAT ME RESTAURANT

