

starters

PAN SEARED SCALLOPS  
roasted garlic potato soup + crispy serrano 850

WARM LOBSTER SALAD  
pomelo + avocado + chilli 850

BABY TOMATO SALAD  
buratta + anchovy + dill 390

ROCKET + PEAR + PARMESAN SALAD  
preserved truffle + kampot pepper 390

RED CURRY OXTAIL + BONE MARROW  
toasted rice + lime leaf + chilli 990

CHARRED SWEETBREADS  
roasted corn + basil + lime 750

GRILLED VEAL TONGUE  
black garlic aioli + kimchi + apple 690

sides

MIXED GREEN SALAD  
lemon vinaigrette 160

HAND CUT POTATO CHIPS  
roasted tomato sauce 250

GRILLED CORN  
chilli aioli + lime 250

GRILLED ASPARAGUS  
parmesan + lemon 210

POTATO LEEK GRATIN 230

mains

SPICY LEMONGRASS CHICKEN  
green mango + coriander + chilli 680

PRESERVED TRUFFLE RISOTTO  
creme fraiche + chive + parmesan 750

KING CRAB + BUCATINI PASTA  
garlic + herbs + colatura di alici 990

SEA URCHIN RICE  
salmon roe + yuzu + wasabi 1690

AUSTRALIAN SALT BUSH LAMB RACK  
olive + thyme + vincotto 1200

AUSTRALIAN BEEF TENDERLOIN  
cabernet reduction + roast tomato 1650

CHARRED HAMACHI COLLAR  
sea urchin butter + garlic + scallion 790

for sharing

AUSTRALIAN WAGYU TOMAHAWK  
bone marrow + potato chips + asparagus 4950  
( please allow 45-60 minutes for preparation)

desserts

FLOURLESS CHOCOLATE CAKE  
chocolate sauce 390

STICKY DATE PUDDING  
butterscotch + vanilla ice cream 390

PAVLOVA  
passion fruit + whipped cream 390