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APPETISER

Hot



Jerusalem Artichoke Velouté
Walnut, Black Truffle Oil

\$9



Croquette of Wagyu Beef
Pickled Vegetables, Black Olive Mayonnaise

\$12



Charred Heart of Cabbage
Crispy Grana Padano, Kale Crumbs, Grated Walnut, Potato Broth

\$9



Seared Hokkaido Scallop
Warm Nicoise Dressing

\$20

Cold



Poached Argentine Red Prawns
Celery, Cucumber, Red Radish, Kohlrabi, Lemongrass, Tomato

\$18



Texture of Beetroot
Feta Cheese, Onion Crumble

\$12



Tuna Tataki
Grilled Watermelon, Asian Greens, Ginger Dressing, Sesame Tuille

\$12



Garden Salad
Cherry Tomato, Black Olive, Silver Onion, Feta Cheese, Mustard Vinaigrette

\$8



Miyagi Oyster (3 pcs)
Freshly Shucked, Asian Fine Herbs, Ginger Dressing

\$16



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MAIN COURSE



Confit of Atlantic Cod

\$25

*Brussel Sprout, Kohlrabi, Daikon, Spring Onion,
Grated Cured Egg Yolk, Beurre Blanc*



Grilled Red Snapper

\$24

Asian Greens, Lobster Emulsion, Potato Puree



Baked Tasmanian Ocean Trout

\$29

*Asparagus, Wilted Spinach, Feta Cheese,
Watercress Velouté, Croutons*



Pan-Roasted French Seabass

\$23

Potato & Creamed Leek, Crispy Leek, Beurre Blanc



Slow Cooked U.S. Short Rib

\$30

Radicchio Salad, Potato Puree, Braised Shallot, Beef Jus



Australian Lamb Rack

\$29

Brussel Sprout, Beetroot, Garlic, Rosemary



Wagyu Flank Steak

\$32

Golden Beetroot, Sous Vide Chicory, Spring Onion, Veal Jus



Charcoal-Grilled Argentine Ribeye Steak

\$29

*Asparagus, Kohlrabi, Braised Shallot, Veal Jus
(Approx. 200g)*



Sous Vide Chicken Supreme

\$20

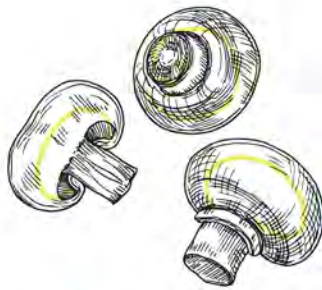
Mushroom, Potato Puree, Onion Crumble, Supreme Sauce



Honey Glazed Duck Breast

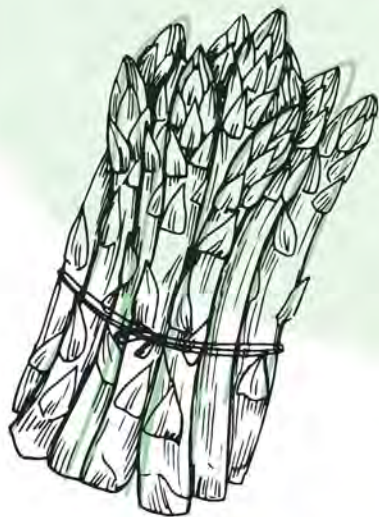
\$24

Heirloom Carrot, Tarragon, Shallot, Spiced Honey





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SHARING



Lobster Bouillabaisse

*Seared Naked Lobster on Provençal Seafood Stew,
Grilled Sour Dough*

\$60



French Seabass

*Stuffed with Thyme, Garlic, Onion, Lemon,
Lemon Butter Sauce*

\$36



Chicken Casserole

*Pot-Roasted Whole Chicken, Roasted Potato,
Forest Mushroom (Approx. 1.4kg)*

\$36



Charcoal-Grilled Australian Lamb Shoulder

*12-Hour Slow-Cooked, Garlic, Rosemary
(Approx. 1.3kg)*

\$78



Charcoal-Grilled Argentine Black Angus Short Rib

12-Hour Slow-Cooked, Herb-Marinated (Approx. 1.4kg)

\$88



Charcoal-Grilled Australian Black Angus Tomahawk Steak

100 Days Grain-Fed, Herb-Marinated (Approx. 1.3kg)

\$139

SIDES

Grilled Broccolini & Grana Padano

\$12

Haricot Vert & Garlic Butter

\$12

Grilled Padron Peppers

\$12

Pan-Roasted Zucchini & Pepper

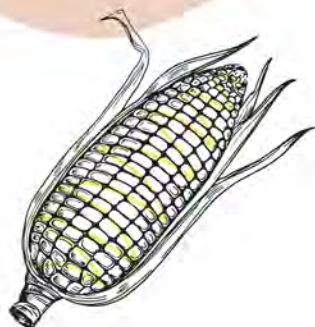
\$12

Steak Fries

\$8

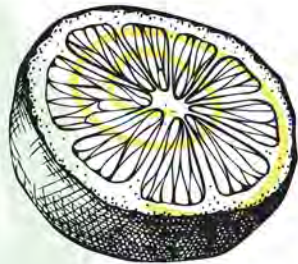
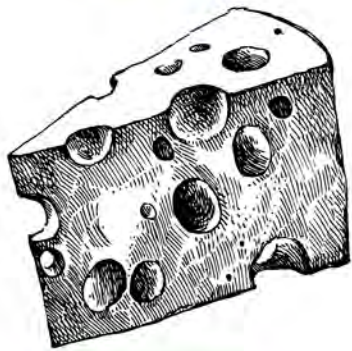
Grilled Sour Dough

\$8





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DESSERT



Pandan Tart

Coconut Chantilly Cream, Gula Melaka Ice Cream

\$13



Tiramisu

Mascarpone Cheese, Coffee Soil, Cocoa Powder

\$15



Chocolate Royal

Dark Chocolate Mousse Cake, Chocolate Chip

\$15



Cheese Cake

Burnt Lava Cheese Cake

\$12

