



SMALL  
PLATES

Marsala Wine Glazed Almonds with Dried Cranberries		5
Castelvetro Olives with Balsamic Pickled Onions		8
Crispy Sakura Ebi with Caramelised Lemon Aioli Dip		10
Savoury Churros with Truffle Queso		10
Wood-fired Sour Dough Bread		5
Bone Marrow Butter with Sour Dough Bread		12
Roasted Brussel Sprouts with Candied Guanciale & Anchovy Bread Crumbs <i>(Vegetarian option on request)</i>		16
Kuyjukushima Oysters with Tomato Sherry Jelly & Smoked Caviar <i>(Naked with Tobasco &amp; Lemon option on request)</i>	16 (3 pcs)	30 (6 pcs)
Foie Gras Mousse with Sour Cherries, Chives and Herb Crackers		18
Blue Mussels Stewed in X.O. Marinara Sauce		18
Char-grilled Calamari with Pineapple Salsa Verde		18
King Prawns with N'duja & Capsicum Cream		21
Artisanal Pork Sausages with Smoked Butter Mash		16
Deep Fried Frog Legs with Burnt Yuzu Sauce		18
Wagyu Rib Fingers with White Kimchi		18
Iberico Pork Jowl with Yakiniiku & Togarashi		18



# FOOD MENU

## CHEESE & CHARCUTERIE

- **Choice of 2** 21
- *Served with compressed figs, dried fruits & artisanal crackers*

Bayonne Ham (France)  
Salami (Italy)  
Tete de Moine (Swiss)  
Camembert (France)

## SHARING PLATES

- Duck Confit Cannelloni with Smoked Burrata Cheese 32
- King Crab with Squid Ink Spaghetti & Shao Xing Wine 42
- Grilled Hamachi Collar with Sake White Beans & Acqua Pazza 32
- Roast Organic Yellow Spring Chicken with Maple Glazed Carrots & Spiced Granola 36
- Salt Bush Lamb Shoulder with Roasted Grapes & Echalion Confit 34
- USDA Prime Rib Eye (400g) with House Pickles & Harissa Peppers 56

## SWEETS

- Goats Milk Panna Cotta with Kumquat Compote & Thyme 12
- Apple Tart Tatin with Soy Glaze & Vanilla Gelato 14
- Varlhona Dark Chocolate Mousse with Candied Fruits 15