

small bites

BETEL LEAVES – tuna, ginger and fish sauce (set of 2) VEG AVL **	18
CHEESE ON TOAST – brie, buttered brioche, sambal hot honey, walnut (set of 2)	12
BUG SLIDER – moreton bay bugs, chilli aioli, pickles and potato roll **	ea. 16
BAO – duck / porchetta / eggplant, tamarind hoi sin, mango habanero	ea. 14
CORN RIBS – grilled with smoked soy, pecorino, kimchi mayo	18

small plates

HAINAN FOCCACIA – sambal pol butter	14
APPELLATION OYSTER – rice wine and chives mignonette *	ea. 7.5
MENTAIKO TARAMASALATA – chives, hot honey, cucumber VEG OPTION AVL	15
TOSTADA – choice of wagyu tartare / watermelon. Szechuan salsa macha, chipotle, avocado **	ea. 16
TOM YUM GOONG ARANCINI – black garlic aioli (3pcs)	18
BARBECUE WINGS – KL style honey glazed wings, fresh herbs, daikon, hainan chilli	21
KINGFISH CRUDO – nahm jim, apples, crispy shallots and kaffir lime *	28
PRAWN TOAST – lemon and chilli sauce **	26
SAGANAKI – fried cheese, sambal hot honey, sesame, focaccia	24
WARM OCTOPUS SALAD – grilled octopus, chat potatoes, roasted peppers, shishito, mint and Asian style salsa verde **	36

mains

GOCHUJANG ALA RIGATONI – served with vanilla straciatella, pistachio crumbs and perilla oil	36
CHILLI CRAB MAFALDINE – prawns, creamy chilli and tomato sauce, crispy chilli oil VEG OPTION AVL ***	48
PIPPIES AND YUZU LINGUINE – pippies with yuzu and spinach paste, coriander and gremolata VEG OPTION AVL *	44
JAPANESE NICOISE – seared tuna, soft boiled egg, roasted sesame dressing VEG OPTION AVL **	36
STRIPLOIN – mbs3, tamarind jus, pickle peppercorn, Japanese style spinach and sesame salad	55
ROAST CHICKEN – spiced rub, sticky soy, chicken jus, soft herbs	46
MURRAY COD – ponzu beurre blanc, steamed mussels, daikon, gailan	52
WAGYU SHORT RIBS – slow cooked wagyu short ribs, massaman curry, Asian style salsa verde, grilled peppers, apple and herb salad	72
RIB EYE CUTLET – 800gm with Asian style condiments and choice of 1 side	142
LOBSTER – subject to availability (please refer to one of our friendly servers for more details) *	MP.

sides

SHOESTRING FRIES – with aioli	12
MESCLUN SALAD – mixed leaves, raddichio, chardonnay vinaigrette	12
CHARRED BROCCOLINI – with roasted carrots, sesame dressing, chilli paste	16
TOMATO SALAD – mixed tomatoes with fresh Thai basil and soy and sesame vinaigrette, pangratato	16

dessert

PANDAN CRÈME BRULÉE – with coconut sorbet	18
MANGO STICKY RICE – salted coconut cream, mango and sticky rice	16
FRIED ICE CREAM – coconut ice cream with hazelnut praline	18