



CLUB LOUNGE

CAVIAR

KAVIARI KRISTAL OSCIETRE 30G | 50G | 125G (A) (E) (R) **200 | 325 | 850**
Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

APPETISERS

- CHARRED EDAMAME** (GF) (L) (SF) **12**
Tom yum salt
- YELLOWTAIL SASHIMI** (C) (G) (R) **24**
Citrus dressing, orange, coriander
- WAGYU KUSHIYAKI** 100G (A) (G) (L) **42**
Scallion, wasabi kizami
- ZUCCHINI FLOWER TEMPURA** (E) (G) (S) **38**
Kizami wasabi aioli
- CHICKEN KARAAGE** (A) (D) (E) (G) (S) **25**
Yuzu mayo, nori furikake
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MARKET

- BURRATA TOMATO SALAD** (C) (D) (G) (N) **30**
Momo mostarda, candied curry walnut, shiso, endive
- KALE & MANGO SALAD** (D) (G) (N) (V) **24**
Mandarin dressing, golden raisins, coconut granola
- DAIKON APPLE SALAD** (E) (G) (L) (N) (V) **22**
Basil miso, orange, sourdough crisps



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SANDWICH

IMPOSSIBLE BURGER (C) (D) (E) (G) (SF) Chipotle aioli, kimchi	26
SESAME CRUSTED TUNA SANDWICH 100G (A) (C) (D) (E) (G) (R) Coconut vinaigrette	34
BEEF BURGER 150G (A) (C) (D) (G) (E) Grass-fed patty, Gochugaru aioli, bacon	30
CHICKEN BREAST SANDO (D) (E) (G) Tonkatsu sauce, wasabi aioli	24

MAINS TO SHARE

30–40 mins cooking time

MARGARET RIVER SHORT RIB BOSSAM 800G (A) (C) (G) (N) (S) 48 hours slow cooked, ssamjang sauce, house-made kimchi, assorted greens	220
AUSTRALIAN TOMAHAWK STEAK 1KG (A) (C) (D) (G) Confit garlic clove, black pepper sauce, kombu butter	320
U.S. PORK RIBS 1KG (G) (L) Char siu glaze	140

SIDES

FRENCH FRIES Sansho pepper powder, salt	18
TRUFFLE FRIES (D) (E) (M) Seaweed furikake	24



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DESSERT

DARK CHOCOLATE FONDANT (D) (E) (G) (N)	24
64% Single-origin Indonesian chocolate, Hong Kong milk tea sorbet	
TROPICAL MANGO (GF) (V) (VG)	18
Glutinous rice tuile, coconut sorbet	
DULCE MISO TOFFEE (D) (E) (G) (N)	22
Gula melaka caramel, sticky date pudding	

DESSERTS TO SHARE

CÉ LA VI PLATTER (D) (E) (G) (N)	55
Tropical mango, chocolate miso tart, mochi, honey lavender sorbet, bandung sorbet	
FRUIT PLATTER	26
Seasonal fruits	