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# CAVIAR

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

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# APPETISERS

|                                                                             |           |
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| <b>CHARRED EDAMAME</b> (GF) (L) (SF)<br>Tom yum salt                        | <b>14</b> |
| <b>YELLOWTAIL SASHIMI</b> (C) (G) (R)<br>Citrus dressing, orange, coriander | <b>26</b> |
| <b>WAGYU KUSHIYAKI</b> 100G (A) (G) (L)<br>Scallion, wasabi kizami          | <b>46</b> |
| <b>ZUCCHINI FLOWER TEMPURA</b> (E) (G) (S)<br>Kizami wasabi aioli           | <b>40</b> |
| <b>CHICKEN KARAAGE</b> (E) (D) (G) (S) (SF)<br>Yuzu mayo, nori furikake     | <b>28</b> |

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# MARKET

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| <b>BURRATA TOMATO SALAD</b> (C) (D) (G) (N)<br>Momo mostarda, candied curry walnut, shiso, endive   | <b>34</b> |
| <b>KALE &amp; MANGO SALAD</b> (D) (G) (N) (V)<br>Mandarin dressing, golden raisins, coconut granola | <b>26</b> |
| <b>DAIKON APPLE SALAD</b> (E) (G) (L) (N) (V)<br>Basil miso, orange, sourdough crisps               | <b>24</b> |

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# SANDWICH

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| <b>IMPOSSIBLE BURGER</b> (C) (D) (E) (G) (SF)<br>Chipotle aioli, kimchi                 | <b>28</b> |
| <b>SESAME CRUSTED TUNA SANDWICH</b> 100G (A) (C) (D) (E) (G) (R)<br>Coconut vinaigrette | <b>38</b> |
| <b>BEEF BURGER</b> 150G (A) (C) (D) (G) (E)<br>Grass-fed patty, Gochugaru aioli, bacon  | <b>34</b> |
| <b>CHICKEN BREAST SANDO</b> (D) (E) (G)<br>Tonkatsu sauce, wasabi aioli                 | <b>26</b> |

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# MAINS TO SHARE

30–40 mins cooking time, last order 11:00pm

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| <b>MARGARET RIVER SHORT RIB BOSSAM</b> 800G (A) (C) (G) (N) (S)<br>48 hours slow cooked, ssamjang sauce, house-made kimchi, assorted greens | <b>240</b> |
| <b>AUSTRALIAN TOMAHAWK STEAK</b> 1KG (A) (C) (D) (G) (SF)<br>Confit garlic clove, black pepper sauce, kombu butter                          | <b>360</b> |
| <b>U.S. PORK RIBS</b> 1KG (G) (L)<br>Char siu glaze                                                                                         | <b>150</b> |

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# SIDES

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|-------------------------------------------------------------|-----------|
| <b>FRENCH FRIES</b> (GF) (VG)<br>Sansho pepper powder, salt | <b>20</b> |
| <b>TRUFFLE FRIES</b> (D) (E) (M) (S)<br>Seaweed furikake    | <b>26</b> |

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# DESSERT

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| <b>DARK CHOCOLATE FONDANT</b> (G) (D) (E) (N) (15 Minutes Preparation) | <b>26</b> |
| 64% Single-origin Indonesian chocolate, Hong Kong milk tea sorbet      |           |
| <b>TROPICAL MANGO</b> (GF) (V) (VG)                                    | <b>20</b> |
| Glutinous rice tuile, coconut sorbet                                   |           |
| <b>DULCE MISO TOFFEE</b> (D) (E) (G) (N)                               | <b>24</b> |
| Gula melaka caramel, sticky date pudding                               |           |

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# DESSERTS TO SHARE

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|-----------------------------------------------------------------------------------|-----------|
| <b>CÉ LA VI PLATTER</b> (D) (E) (G) (N)                                           | <b>60</b> |
| Tropical mango, chocolate miso tart, mochi, honey lavender sorbet, bandung sorbet |           |
| <b>FRUIT PLATTER</b> (GF) (VG) (V)                                                | <b>28</b> |
| Seasonal fruits                                                                   |           |