

## APPETISERS

<b>STEAMED EDAMAME</b> Tom yum salt	6
<b>CRAB AND LOBSTER TACOS</b> Lobster, snow crab, celery, gochujang mayo	15
<b>BLACK COD CROQUETTES</b> Dynamite sauce, dill	19

## STARTERS

<b>HOT AND SOUR SOUP</b> Chicken breast, mushrooms, carrot, edamame, bamboo shoots	10
<b>FRIED CALAMARI</b> Lime garlic aioli	14
<b>BRAISED BEEF BAO BUNS</b> Short rib, galbi glaze, coriander, red chilli, fried onion	15
<b>WAGYU BEEF GYOZA</b> Soy sesame dip	17
<b>SHRIMP TEMPURA</b> Red chilli, spring onion, mango mayo	14
<b>WAGYU BEEF SKEWERS</b> Australian Wagyu beef, black pepper sauce, plum purée, fried onion	22
<b>CHICKEN SKEWERS</b> Peanut sauce, chives	13

## CAVIAR

<b>CAVIAR HERITAGE KALUGA HYBRID, ASIA 50G   100G</b> Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche	142 / 284
<b>CAVIAR HERITAGE OSCIETRA, NETHERLANDS 50G   100G</b> Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche	166 / 331

# RAW

<b>FINE OYSTER, DAVID HERVE FRANCE NO.3   per piece</b> Persimmon vinegar mignonette, lemon	<b>5</b>
<b>YELLOWTAIL CARPACCIO</b> Yuzu kosho ponzu, avocado, fresh truffle	<b>15</b>
<b>TUNA TATAKI</b> Capsicum relish, balsamic pearl, pink peppercorn dressing	<b>24</b>
<b>CHUTORO TARTARE</b> Chopped fatty tuna, pink vanilla sauce, and crispy sushi rice	<b>20</b>
<b>WAGYU BEEF TATAKI</b> Truffle ponzu, fresh truffle	<b>26</b>

# MARKET

<b>BURRATA TOMATO SALAD</b> Mandarin, basil mustard dressing	<b>26</b>
<b>GEM LETTUCE SALAD (V)</b> Radicchio, radish, candied pecans, edamame, puffed rice, ginger sesame dressing	<b>15</b>
<b>CRISPY DUCK SALAD</b> Crispy aromatic duck, pine nuts, pomelo, pomegranate	<b>23</b>
<b>CHICKEN SESAME SALAD</b> Radicchio, baby gems, mandarin, ginger sesame dressing	<b>15</b>
<b>KALE AND MANGO SALAD(V)</b> Mango, fresh coconuts, granola, mandarin dressing	<b>13</b>
<b>CAULIFLOWER STEAK (V)</b> Capsicum relish, mint	<b>19</b>

# SUSHI PLATTERS

A selection of artisan nigiris and makis, meticulously crafted. Kindly note that our sushi selection includes unprocessed and uncooked ingredients. Please inform your server if you have any food allergies.

<b>CHEF'S SELECTION 24 PIECES</b> 8 nigiris, 16 makis	<b>71</b>
<b>CHEF'S VEGETARIAN SELECTION 20 PIECES</b> 8 nigiris, 12 makis	<b>35</b>

# SUSHI

<b>PRAWN TEMPURA MAKI</b> Mentaiko aioli, avocado, furikake	<b>12</b>
<b>CHUTORO HAMACHI MAKI</b> Tuna chutoro, yellowtail, avocado, aji amarillo	<b>20</b>
<b>SALMON AVOCADO MINT MASCARPONE MAKI</b> Mascarpone cheese, avocado	<b>11</b>
<b>AVOCADO MAKI (V)</b> Takuan, cucumber	<b>10</b>
<b>SOFTSHELL CRAB MAKI</b> Spicy mayo, unagi sauce	<b>13</b>
<b>ASSORTED NIGIRI</b> Otoro, akami, hamachi, salmon, avocado	<b>29</b>
<b>ASSORTED SASHIMI</b> Otoro, chutoro, akami, hamachi, salmon, botan ebi, hotate	<b>55</b>

# MAINS TO SHARE

<b>WAGYU TOMAHAWK STEAK 1.2 KG</b> Black pepper sauce, Japonaise sauce, kombu butter	<b>173</b>
<b>WAGYU T-BONE 1.2 KG</b> Black pepper sauce, Japonaise sauce, kombu butter	<b>173</b>
<b>GRILLED SEA BASS 1.2 KG</b> Butterflied whole seabass, served with a modern Asian-style tomato sauce and finished with basil oil	<b>118</b>
<b>SHORT RIB WRAPS</b> Slow-braised for six hours, served with homemade kimchi and lettuce	<b>67</b>
<b>SILVER FERN LAMB RACK</b> Olive jam, green curry pea purée, coriander saladotote	<b>58</b>

# MAINS

<b>GRILLED SALMON WITH ASPARAGUS JUS</b> Asparagus, shimeji mushrooms, edamame, asparagus jus	<b>35</b>
<b>MISO CHILEAN SEA BASS</b> Szechuan green chilli sauce	<b>44</b>
<b>CRISPY RED SNAPPER</b> Sweet potato, modern Asian curry sauce	<b>35</b>
<b>GRILLED KING PRAWN</b> Mongolian sauce	<b>62</b>
<b>GRILLED OCTOPUS</b> Spicy yellow pepper sauce, green apple, gochujang glaze	<b>28</b>
<b>BLACK TRUFFLE "SUSHI RICE" RISOTTO (V)</b> Butternut squash, shimeji mushrooms, Parmesan mousse	<b>45</b>
<b>UDON NOODLES (V)</b> Confit egg, shimeji mushrooms, bonito flakes	<b>26</b>
<b>WAGYU TENDERLOIN   Available for Dinner</b> Black pepper sauce, kombu butter	<b>66</b>
<b>WAGYU RIBEYE AND WHITE ASPARAGUS   Available for Dinner</b> White asparagus, shitake, galbi sauce	<b>78</b>
<b>SATAY CHICKEN BREAST</b> Coconut rice, bok choy, peanut satay sauce, coriander, red chilli	<b>26</b>
<b>KOREAN FRIED CHICKEN</b> Korean sauce, pickled mixed vegetables	<b>21</b>

# SIDES

<b>FRENCH FRIES</b>	<b>10</b>
<b>MISO MASHED POTATO</b>	<b>10</b>
<b>GRILLED BROCCOLINI</b>	<b>11</b>
<b>STIR-FRIED SEASONAL MUSHROOMS</b>	<b>13</b>
<b>KIMCHI FRIED RICE</b>	<b>10</b>

# DESSERTS TO SHARE

<b>CÉ LA VI PLATTER (20 minutes)</b> Chef's signature desserts	<b>71</b>
<b>FRUIT PLATTER</b> An assortment of seasonal fruits	<b>14</b>
<b>KUROGOMA CHURROS</b> Black sesame batter <b>Sides:</b> Miso caramel, matcha nuts, coconut foam, chocolate sauce, almond crumble	<b>12</b>

# DESSERTS

<b>MATCHA FLOWING CHEESECAKE</b> Matcha cream cheese, Thai ice cream, coconut flowing mousse	<b>14</b>
<b>CRISPY APPLE TART</b> Vanilla butter philo pastry, Fuji apple, calamansi nappage	<b>11</b>
<b>PINEAPPLE CRÈME BRÛLÉE</b> Pineapple compote, coconut, and lime crème brûlée	<b>15</b>
<b>TIRAMISU A LA MINUTE</b> Savoiardi biscuits, vanilla mascarpone cream	<b>10</b>
<b>DARK CHOCOLATE FONDANT (15 minutes)</b> 64% Single origin Indonesian chocolate, Madagascar vanilla ice cream	<b>15</b>
<b>MANGO BASIL TART</b> Almond frangipane, mango mousse, basil compote, coconut basil sorbet	<b>13</b>
<b>COFFEE OR TEA SERVED WITH MINI SWEETS (V)</b> Assortment of four mini cakes: chocolate caramel praline, coconut macaron, strawberry tart, vanilla butter cookies served with coffee or tea of your choice	<b>11</b>
<b>MOCHI ICE CREAM</b> Pick your 3 favourites: matcha, mango, coconut, passion fruit, strawberry	<b>11</b>
<b>ICE CREAM AND SORBET</b> Pick your 3 favourites Ice Cream: Black sesame, Sicilian pistachio, vanilla, triple dark chocolate Sorbet: Guava, calamansi, mango	<b>10</b>