
CAVIAR

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

APPETISERS

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| CHARRED EDAMAME (A) (C) (G) (L) (SF) Tom yum salt | 12 |
| YELLOWTAIL SASHIMI (C) (G) (L) (R) Citrus dressing, orange, coriander | 24 |
| WAGYU KUSHIYAKI 100G (A) (ALC) (G) (L) Scallion, kizami wasabi | 42 |
| ZUCCHINI FLOWER TEMPURA (E) (G) (L) (S) (V) Kizami wasabi aioli | 38 |
| CHICKEN KARAAGE (C) (D) (E) (G) (S) (SF) Yuzu mayo, nori furikake | 25 |
| GRILLED FLATBREAD (A) (C) (D) (G) (V) Burrata, compressed peach, sambal, caramelised onion | 22 |

MARKET

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| BURRATA TOMATO SALAD (A) (C) (D) (G) (L) (N) Momo mostarda, candied curry walnut, shiso, endive | 30 |
| KALE & MANGO SALAD (D) (G) (L) (N) (V) Mandarin dressing, golden raisins, coconut granola | 24 |
| CHARRED COS LETTUCE (A) (ALC) (D) (E) (GF) Lemongrass beurre blanc, ikura, tonburi, fingerlime | 24 |

SANDWICH

- IMPOSSIBLE BURGER** (A) (C) (D) (E) (G) (L) (SF) **26**
Chipotle aioli, kimchi
- SESAME CRUSTED TUNA SANDWICH** 100G (A) (C) (D) (E) (G) (R) **34**
Coconut vinaigrette
- BEEF BURGER** 150G (A) (C) (D) (E) (G) (SF) **30**
Grass-fed patty, Gochugaru aioli, bacon
- TANDOORI CHICKEN** (A) (C) (D) (G) **24**
Curry aioli, cucumber raita, pickled onions
Smoky, tender tandoori chicken layered with cooling cucumber raita, pickled onions and fragrant curry aioli, served in soft pita-style bread.
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MAINS TO SHARE

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

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

- FRENCH FRIES** (GF) (VG) **18**
Sansho pepper powder, salt
- TRUFFLE FRIES** (D) (E) (L) (M) (S) **24**
Seaweed furikake

DESSERT

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| DARK CHOCOLATE FONDANT (D) (E) (G) (N) (15 Minutes Preparation) 64% Single-origin Indonesian chocolate, Hong Kong milk tea sorbet | 24 |
| TROPICAL MANGO (GF) (V) (VG) Glutinous rice tuile, coconut sorbet | 18 |
| DULCE MISO TOFFEE (D) (E) (G) (N) Gula melaka caramel, sticky date pudding | 22 |
| FRUIT PLATTER (GF) (V) (VG) Seasonal fruits | 26 |