Modern Asian,
Elevated, Everywhere.

CAVIAR

Kaviari Kristal Oscietre 30G | 50G | 125G Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis	(A) (D) (E) (G) (R)	200 | 325 | 850

APPETISERS

Charred Edamame Tom yum salt	(A) (C) (G) (L) (SF)	12
Yellowtail Sashimi Citrus dressing, orange, coriander	(C) (G) (L) (R)	24
Wagyu Kushiyaki 100G Scallion, kizami wasabi	(A) (ALC) (G) (L)	42
Zucchini Flower Tempura Kizami wasabi aioli	(E) (G) (L) (S) (V)	38
Chicken Karaage Yuzu mayo, nori furikake	(C) (D) (E) (G) (S) (SF)	25
Grilled Flatbread Burrata, compressed peach, sambal, caramelised onion	(A) (C) (D) (G) (V)	22

MARKET

Burrata Tomato Salad Momo mostarda, candied curry walnut, shiso, endive	(A) (C) (D) (G) (L) (N)	30
Kale & Mango Salad Mandarin dressing, golden raisins, coconut granola	(D) (G) (L) (N) (V)	24
Charred Cos Lettuce Lemongrass beurre blanc, ikura, tonburi, finger lime	(A) (ALC) (D) (E) (GF)	24

(A) Allium (ALC) Alcohol (C) Chilli (D) Dairy (E) Egg (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (R) Raw (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

Prices subject to 10% service charge and prevailing government taxes.

SANDWICH

Impossible Burger Chipotle aioli, kimchi	(A) (C) (D) (E) (G) (L) (SF)	26
Sesame Crusted Tuna Sandwich 100G Coconut vinaigrette	(A) (C) (D) (E) (G) (R)	34
Beef Burger 150G Grass-fed patty, Gochugaru aioli, bacon	(A) (C) (D) (E) (G) (SF)	30
Tandoori Chicken Curry aioli, cucumber raita, pickled onions	(A) (C) (D) (G)	24

Smoky, tender tandoori chicken layered with cooling cucumber raita, pickled onions and fragrant curry aioli, served in soft pita-style bread.

MAINS TO SHARE

30–40 mins cooking time. Last order at 11:00pm

Margaret River Short Rib Bossam 800G 48 hours slow cooked, ssamjang sauce, house-made kimchi, assorted greens	(A) (ALC) (C) (G) (L) (N) (S)	220
Australian Tomahawk Steak 1KG Confit garlic clove, black pepper sauce, kombu butter	(A) (D) (G) (L) (SF)	320
U.S. Pork Ribs 1KG Char siu glaze	(A) (G) (L)	140

SIDES

French Fries Sansho pepper powder, salt	(GF) (VG)	18
Truffle Fries Seaweed furikake	(D) (E) (L) (M) (S)	24

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DESSERT

Dark Chocolate Fondant (15 Minutes Preparation) 64% single-origin Indonesian chocolate, Hong Kong milk tea sorbet	(D) (E) (G) (N)	24
Tropical Mango Glutinous rice tuile, coconut sorbet	(GF) (V) (VG)	18
Dulce Miso Toffee Gula melaka caramel, sticky date pudding	(D) (E) (G) (N)	22
Fruit Platter Seasonal fruits	(GF) (V) (VG)	26

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