

ADRIFT

By Chef David Myers

FIRST CHOOSE

Tomato Salad, burrata cheese, smoked chili oil
Big Eye Tuna, pink lady apple, mint, citrus dressing
Hokkaido Scallops, sea grapes, brown butter soy

NEXT CHOOSE

Wagyu Cheeseburger, tomato jam, jalapeño, fries
Angus Rump Cap mb5+, Queensland
Sea Barramundi, katsuobushi butter, smoked jalapeño

SUPPLEMENTAL

Japanese Flying Squid, white soy dressing 10
USA Striploin, Arkansas, Asian bbq condiments & sauces 12

AFTER CHOOSE

Blueberry & Almond Pie, buttermilk ice cream
Pineapple Sorbet, lime jam & mandarin zest
Chocolate & Sherry, cocoa crumble, raw honey, earl grey ice cream

* Menus are subject to changes as our ingredients are seasonal

CHOOSE

Hygge ("HUE-gah"), non-alcoholic
Tempus Two Silver, Pinot Gris, Australia
Tempus Two Silver, Cabernet Sauvignon, Australia
Suntory Premium Malt Beer, Japan