

## TO START

- Big Eye Tuna Tartare Cones** 32  
*Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago*
- Chicken 'Laksa' Spring Roll** 22  
*Dry Fried Rice Noodles, Calamansi, Chili Padi, Laksa Leaf, Coriander*
- Pan Seared Pork Dumplings** 20  
*Spicy Black Vinegar, Garlic, Cilantro*
- Sashimi Salad** 46  
*Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu*

## SANDWICHES

- Grilled Angus Beef Burger** 36  
*Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Marmalade, French Fries*
- K. B. L. T.** 32  
*Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket*
- Grilled Organic Chicken Club** 28  
*Brioche, Apple Wood Smoked Bacon, Avocado, Sunny-Side Up Egg, Comté Cheese, Herb Aioli*

## ENTREE SALADS, PASTA & MAINS

- Bincho Grilled Salmon Salad** 29  
*Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame, Chili*
- Maine Lobster Cobb** 44  
*Avocado, Tomatoes, Blue Cheese, Haricot Vert, Apple Wood Smoked Bacon, Egg White "Caviar"*
- Grilled Mediterranean Prawns** 36  
*Kalamata Olives, Feta Cheese, Caper Berries, Marinated Tomatoes, Cucumbers, Herbs*
- Bucatini "Trippa ala Romana"** 29  
*Spicy Tomato Braised Tripe, Ricotta, Mint, Parsley, Pecorino*
- Rigatoni with Pork Ragu** 29  
*Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley*
- Steamed Salmon** 42  
*Bok Choy, Lotus Root, Water Chestnut, Sweet Soya Sauce, Lemongrass Scented Jasmin Rice*
- Grilled Iberico Pork Chop** 50  
*Pickled Cabbage, Caramelized Fuji Apples, Celery Root-Mustard Seed Puree, Crispy Pork Skin*
- Grilled USDA Prime New York Sirloin** 75  
*Roasted Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic Aioli*

*Prices are subject to prevailing Goods and Services Tax and 10% service charge*