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