



3 Courses 68

STARTERS

- Chitose Farms Rocket Salad** 24 Month Aged Parmesan, Sun Dried Tomatoes, 50-Year-Old Balsamic, Burrata Cream (V)
- Agnolotti with Porcini Mushrooms** Thyme, Parmigiano-Reggiano
- Japanese Amela Tomato Soup** Basil, Burrata Cream (RS) (V)
- Burrata with Confit Vietnamese Kumquats** Crispy San Daniele Prosciutto, Sicilian Pistachios, Parmesan (RS)
- Cassiolette of "Trippa alla Romana"** Tomato Braised Tripe, Burrata, Mint, Grilled Baguette
- "Fish & Chips"** Seabream Tartare, Double Fried Kennebec Potato, Tartar Sauce, Chives
- Wagyu Beef Tartare** English Pea - Mint Pesto, Parmesan, Crispy Sourdough +5
- Sashimi Salad** Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu +20
- Big Eye Tuna Tartare Cones** Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago +5
- Hamachi & Hokkaido Scallop "Ceviche"** Soy, Yuzu, Ikura, Coriander +18
- Kaluga Queen Caviar** Lemon Herb Blinis and Traditional Accompaniments +135

MAINS

- Orecchiette with Pork Ragu** Tomato, Basil, Pecorino, Parsley
- Lebanese Style Grilled Squash** Eggplant Caviar, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel, Mint (LS)
- Grilled Spotted Grouper** Thai Coconut Curry, Fresh Herb Salad, Jasmine Scented Rice
- Charcoal Grilled Cheeseburger** Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion Jam
- Falafel Burger** Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket (V)
- Iberico Pork Loin** Wheat Beer, Brandy-Mustard Sauce, Confit Bacon, Glazed Brussels Sprout, Apple Purée
- Miso Broiled Akaroa Salmon** Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (RS) (CSS)
- Smoked Brisbane Valley Quail** Jalapeno, Coriander, Mint, Indian Spiced Quail Jus, Zucchini, Amela Tomato (RS)
- Australian Double Lamb Chop (180g)** Broccolini, Fennel Puree, Kalamata Olives, Parmesan, Sundried Tomato +25
- W. Black Australian Wagyu Striploin (210g)** Fingerling Potatoes, Watercress, Wine Reduction +60
- W Black Australian Wagyu Ribeye 500g (For Two)** Fingerling Potatoes, Brussels Sprout, Bearnaise +85 ea

ON THE SIDE +18

- Roasted Fingerling Potatoes** - Garlic Aioli, Parmesan (RS) **Pan Seared Australian Brussels Sprouts** - Miso, Furikake
- Caramelized Cameron Highlands Corn** - Onions, Sage (RS)

DESSERT & CHEESE

- Pistachio Panna Cotta** Orange Gelée, Pistachio Brittle, Orange Gelato
- Peranakan Inspired Keluak-Coconut Coffee** Balinese Buah Keluak, Chocolate Truffles (V)
- Warm Lemon Cake** Roasted Macadamia Nuts, Blueberry Yoghurt Gelato +10
- Traditional Kaiserschmarrn (For Two)** Warm Strawberries, Strawberry Gelato +10 ea
- Selection of Two Artisanal Cheeses** Honey Nut Mostarda, Oat Crisps +10

EXECUTIVE CHEF Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
PASTRY CHEF Sam Huang
GENERAL MANAGER Aisha Khan

Available daily from 12:00nn to 2pm (last seating).

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal. Prices are subject to prevailing goods and services tax and 10% service charge.

Exclusive Member's Price 58\$

(valid every Monday to Friday only, excluding Eve of and Public Holiday)

(V)
Vegetarian

(VG)
Vegan

(CSS)
Certified Sustainable Seafood

(LS)
Locally Sourced

(O)
Organic

(RS)
Regionally Sourced

(BG)
Beef Gelatin