

First Flavours

STEAK TARTARE -----	\$168
SMOKED SARDINE, POMMERY MUSTARD SAUCE, SALSA VERDE	
YELLOW FIN TUNA TATAKI -----	\$148
HERB CRUST, JICAMA SALAD, SMOKE & BARREL SAUCE	
CHICKEN LIVER MOUSSE -----	\$110
PLUM COMPOTE, PICKLED GINGER, SESAME CRACKER	
LOCAL ORGANIC TOMATOES -----	\$138
HOUSE CHILI SAUCE, FRESH HERBS & PEANUTS	
BURNT ONION RISOTTO -----	\$138
(1/2 OR WHOLE PORTION) EGG YOLK BEIGNET, WORCESTERSHIRE, CRISPY SHALLOTS	
OLIVE OIL POACHED BLACK COD -----	\$158
GINGER & CORIANDER PUREE, LEMON COUS COUS, POTATO MOUSSE	
CHARRED OCTOPUS -----	\$138
SAUCE ROMESCO, BACON VINAIGRETTE, FRISEE & TOASTED ALMOND SALAD	

MAIN EVENT

"BRAISED" BEEF WELLINGTON \$398
OK FOR 1, GREAT FOR 2, RED WINE JUS

OKINAWA PORK LOIN \$288
SPICED CORN POLENTA, SALTED CABBAGE SALAD,
MEXICAN MOLE SAUCE

GIANT DUCK RAVIOLI \$210
SLOW COOKED DUCK LEG, LO SHUI SAUCE,
SCALLION & GINGER CREAM

FRESHWATER PRAWNS \$250
CALAMANSI BUTTER, CHARRED EGGPLANT,
GREEN PAPAYA & LYCHEE SALAD

ROASTED SPRING CHICKEN \$225
SHAVED SUMMER ZUCCHINI

SEARED BASS \$238
WARM FINGERLING POTATO, PICKLED SHALLOT, CHAMPAGNE MUSTARD SAUCE,
BACON & PEA SHOOT SALAD

GRANDPA'S BROCCOLI \$178
PICKLED STEM, MARINATED OLIVES, CASHEW NUT BUTTER



BITS &
PIECES

HOMEMADE FOCACCIA \$68

MASHED POTATO \$88
OREGANO & BAY LEAF

ASIAN CABBAGE SLAW \$80
SHAOXING VINAIGRETTE

FRIED \$78
BRUSSELS
PONZU

FRIES \$78
BBQ SPICE

Sweet Treats

MR. WHIPPY ICE CREAM -----	\$78
POACHED RHUBARB, VANILLA CUSTARD, LOCAL HONEYCOMB CRUNCH	
BANOFFEE "BUT NO" TOFFEE -----	\$78
CARAMELIZED BANANA, SALTED CARAMEL, COCONUT ICECREAM	
COOKIES & CREAM -----	\$88
WHITE CHOCOLATE & PEANUT PARFAIT, BLUEBERRY COMPOTE, WARM HOMEMADE COOKIE	