

First Flavours

STEAK TARTAR -----	\$168
SMOKED SARDINE, POMMERY MUSTARD SAUCE, SALSA VERDE	
HOKKAIDO SCALLOP CEVICHE -----	\$138
THAI POMELO, TURMERIC LIME CREAM, PUFFED RICE	
CHICKEN LIVER MOUSSE -----	\$110
SOUR CHERRIES, PISTACHIO, PICKLED RED ONION	
ROASTED GREEN ASPARAGUS -----	\$128
POACHED EGG, PRESERVED LEMON AIOLI, PARMESAN CRUMBLE	
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

MOUNTAIN GRAZED NEW ZEALAND LAMB \$318
BRAISED RED CABBAGE, MUSTARD LAVENDER JUS, FERMENTED CUCUMBER

OKINAWA PORK LOIN \$288
CHARRED TOMATO SAUCE, CORN SUCCOTASH, TAMARIND REDUCTION

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

SPRING CHICKEN "LO MAI GA" \$225
LAP CHEONG STICKY RICE, MARKET VEGETABLES, SHALLOT-BRANDY SAUCE

POACHED SALMON \$228
ROASTED FENNEL BROTH, CONFIT POTATO,
CARAMELIZED ONION & FRESH PEAS

WHOLE ROASTED MAITAKE MUSHROOM \$188
SICHUAN GLAZE, PINEAPPLE SALSA, MANCHEGO CHEESE



BITS & PIECES

HOMEMADE FOCACCIA \$68

MASHED POTATO \$88
OREGANO & BAY LEAF

CEASAR SALAD \$68
PARMESAN & GARLIC DRESSING

FRIED \$78
BRUSSELS
PONZU

FRIES \$78
BBQ SPICE

Sweet Treats

MR. WHIPPY ICE CREAM ----- \$78
FRUTTI DE BOSCO, VANILLA WAFER, BRANDY SNAP

MILK CHOCOLATE CHEESECAKE ----- \$88
HAZELNUT PRAILINE, VANILLA CREAM

COCONUT GENOISE CAKE ----- \$78
PINEAPPLE RELISH, PASSION FRUIT & ORANGE SORBET