

Raw Bar

6 Fine de Claire Oysters from Brittany, France Lemon, raspberry mignonette	165	Beef Carpaccio D Togarashi rub, wasabi crème, cured egg yolk, chili oil, sesame	90
Tuna Tataki G S E Mango and shiso salsa, togarashi, fried bean noodles	85	Sake Aburi (3pcs) Torch salmon nigiri, beluga caviar	85
Salmon Usuzkuri G S E Salmon, yuzu and soy dressing, shaved summer truffle	105	California Roll S E Crab, tobiko, avocado, mayonnaise	90
Torched Salmon Maki G S E Torched salmon, crab, avocado, salmon roe	95	Deep Fried Salmon Maki G D E Teriyaki, kimchi mayo, mango, tobiko, cream cheese	95
Torched Foie Gras and Tuna Nigiri G Tare	95	Dragon Maki G S E Prawn tempura, teriyaki sauce, Japanese mayonnaise, avocado	95
Sashimi Platter, Chefs Selection S G	195 (12 pcs)		255 (18 pcs)
Sushi Platter, Chefs Selection S G	175 (12 pcs)		230 (18 pcs)

GREENS

Wakame Salad S E V Wakame, pickled cucumber, apple dressing, corn, almonds, avocado, confit tomatoes	65	SUPER SALAD V Avocado, quinoa, peach, beetroot, pomegranate white wine dressing	75
---	----	--	----

OUR SIGNATURES

Corn Cazuela V D Bomba rice, corn scallion, smoked chilli oil	75
Fried Red Mullet S E G Espuma batter, roasted garlic mayo	105
Lobster and Gruyer Cigarellos D E G Chilli aioli, grated bottarga, chives	90
Charred Octopus Cassoulet, beef chorizo, parsley and garlic oil	115
Sticky Smoked Short Ribs G N Gochujang glaze, sesame seeds, spring onion, edamame, grape fruit	105
Surf & Turf Burger S D G E Canadian lobster, fried onion, Chipotle mayo, lettuce, Provolone	125
Wagyu Beef Slider D G E Provolone, fried shallots, buttermilk bun, chipotle mayo	95
Rib Eye Steak Sandwich G E D Ciabatta, rib eye, caramelized onions, cheese and house dried tomatoes	105

Sharing Style

KFC (Korean Style Fried Chicken) G E Gochujang glaze, sesame, scallion	85
Crispy Shrimp Tempura G E S Wasabi pea dust, spicy mayo	85
Fried Calamari G S E Chimmichuri mayo, curry dust, lime	85
Grilled King Prawns D G Yuzu butter, gremolata, chives	115
Glazed King Oyster Mushrooms D V Scallion, yuzu butter	75
Miso Glazed Cod S D Miso fondue, spinach, furikakke, edamame, sago	140

FROM THE GRILL

Grilled Seafood Platter S D Lobster, sea bass, scallop, mussels, prawns, Mesclun salad, garlic butter/sauce vierge	550
Mulwarra Beef Fillet, 200g D 120 days grain fed	240
Wagyu Beef Ribeye, 250G D Marbling grade 5	400
USDA Prime Tomahawk Steak 1.2kg D E Potato puree, charred asparagus, truffle jus	720

Side Dishes

French Fries V	35
Pomme Puree V D	35
Asparagus with gratinated Hollandaise V D E	35

SNACKS

Marinated Olives V	30	Charcuterie Board P G	125	Cheese Platter G N	115
Cassava Chips V	25	Selection of pork cold cuts, mustard, pickles		Four types of cheese, dried fruits, nuts, crackers, jam and honey	
Truffle Fries	25				