

155



 **CLASSIC**
-SET MENU-

set menu for two

 **HAMACHI CRUDO**

Coconut, Tomato, Cucumber,
Roasted Chili Sambal

 **BREADED TOTTEN
INLET OYSTERS** | 3 pcs

Pickled Vegetables, Spicy Mayo

 **ORGANIC AVOCADO
AND TOMATO SALAD**

Asparagus, Garden Greens,
Honey and Lemon Dressing

 **SAUTÉED GARLIC PRAWNS**

White Wine, Crème Fraiche,
Asian Basil

 **BBQ CHICKEN
BROCHETTE** | 4 pcs

Green Papaya Salad, Chili, Basil

 **FIVEFIVE FRIES**

Truffle Dressing, Parmesan

**DARK CHOCOLATE
PANNA COTTA**

Passion Fruit Curd, Kaffir Lime,
Hazelnut Biscotti

\$74

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes





 **SESAME CRUSTED
TUNA TATAKI**

Wakame Salad, Ginger Pearls

 **CRAB ON TOAST**

(Sustainably sourced)

Lime Mayo, Pickled Cucumbers

 **CRISPY BREADED
BRIE DE MEAUX**

Mulberry Compote

**GRILLED TAJIMA
WAGYU STRIPLOIN**

King Oyster Mushrooms, Truffle Ponzu

Pan Fried Baby Potatoes

 **HALF-CANADIAN LOBSTER**

Champagne Sabayon, Salmon Roe,

Sweet Potato Wedges, Avocado,

Tomato, Asparagus, Salad

 **ROASTED CAULIFLOWER**

 Pomegranate, Almonds, Arugula,

Soya Milk Mayo

**PINEAPPLE AND GINGER
TARTE TATIN**

Barrel Aged Dark Rum Ice Cream

\$148



light fare

 **GLAZED EDAMAME** 6

Sweet and Sour, Touch spicy

 **FIVEFIVE FRIES** 7

Truffle Dressing, Parmesan

 **CRISPY PORK MOMO** 7

Sansho Pepper, Roasted Chili

 **CRISPY SPICED CALAMARI** 9

Pomelo, Mint, Kaffir Lime,
Roasted Peanuts

 **BREADED TOTTEN
INLET OYSTERS** | 3 pcs 12

Pickled Vegetables, Spicy Mayo

on ice

 **SEASONAL OYSTERS** 15

Freshly Shucked | 3 pcs
Mignonette, Nam Jim

 **SESAME CRUSTED
TUNA TATAKI** 12

Wakame Salad, Ginger Pearls

 **SEAFOOD COLLECTION** 72

Half Canadian Lobster,
2 pcs Poached Tiger Prawns,
Dressed Kampot Crab,
3 pcs Fresh Seasonal Oysters,
Hokkaido Scallop Koh Kong Sauce,
Sea Snails simmered in Sake and Soy,
Wakame Seaweed Salad,
French Baguette, Cocktail Sauce,
Mignonette, Lemon

 Gluten Free  Healthy  Vegetarian  Seafood  Nut

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we do our best to accommodate any allergies or food sensitivities, we are unable to guarantee that trace elements will not be present. Vegetarian symbols do contain dairy, this is not a vegan symbol. All seafood dishes may contain traces of shellfish and other crustaceans.

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from the sea

-  **SAUTÉED GARLIC PRAWNS** 16
White Wine, Crème Fraiche,
Asian Basil
-  **HAMACHI CRUDO** 14
Coconut, Tomato, Cucumber,
Roasted Chili Sambal
-  **SEARED HOKKAIDO
SCALLOPS** | 3 pcs 34
Oscietra Caviar, Seaweed Butter
-  **CRAB ON TOAST** 16
(Sustainably sourced)
Lime Mayo, Pickled Cucumbers
-  **JAPANESE BBQ UNAGI** 34
Foie Gras, Raw Apple, Terriyaki Glaze
-  **HALF CANADIAN LOBSTER** 42
Champagne Sabayon, Salmon Roe,
Sweet Potato Wedges, Avocado,
Tomato, Asparagus, Salad






charcuterie & cheese

-  **SMOKED SCAMORZA
ARANCINI** | 4 pcs 9
Mushroom Ragout, Garden Herbs
- JAMÓN IBÉRICO** 18
Sourdough, Tomato Pulp,
Extra Virgin Olive oil
-  **CRISPY BREADED
BRIE DE MEAUX** 12
Mulberry Compote
- FOIE GRAS TERRINE** 29
Onion Marmalade, Balsamic Syrup,
Toasted Brioche









plant based

-  **ORGANIC AVOCADO AND TOMATO SALAD** 9
Asparagus, Garden Greens, Honey and Lemon Dressing
-  **ASPARAGUS AND MUSHROOM GRATIN** 12
Parmesan Herb Crust
-  **ROASTED CAULIFLOWER** 9
 Pomegranate, Almonds, Arugula, Soya Milk Mayo
-  **MISO BAKED RICE** 9
Mushroom Mapo Tofu, Black Beans, Roasted Chili, Sichuan Pepper

from the land

-  **BBQ CHICKEN BROCHETTE** | 4 pcs 12
Green Papaya Salad, Chili, Basil
- CHARGRILLED IBERICO PORK** 18
Chorizo, Sweet and Sour Apples
-  **ANGUS BEEF** 24
-  **TENDERLOIN SKEWERS** | 3 pcs 24
Lemongrass, Tamarind, Basil, Mint
Roasted Peanuts
-  **GLAZED AUSTRALIAN LAMB RIBS** 22
Cumin, Coriander, Chili
- GRILLED TAJIMA WAGYU STRIPLOIN** 68
King Oyster Mushrooms, Truffle Ponzu
Pan Fried Baby Potatoes





sweets

DARK CHOCOLATE 7

PANNA COTTA

Passion Fruit Curd, Kaffir Lime,
Hazelnut Biscotti

PINEAPPLE AND GINGER 7

TARTE TATIN

Barrel Aged Dark Rum Ice Cream

 **FIVEFIVE BAKED ALASKA 9**

Coconut-Lime, Passion Fruit-Mango,
Lychee-Lemongrass

HOME-MADE 3

ICE CREAM (SCOOP)

Chocolate or Vanilla

 **SEASONAL FRUITS ON ICE 6**

