



WELCOME TO OUR HOUSE
ORDER A SELECTION OF DISHES FOR THE TABLE,
DIVE IN AND TRY A LITTLE BIT OF EVERYTHING

STARTERS

Sourdough (2 pieces) with Butter - \$5 with Kombu Butter - \$9	
Spiced Corn Mentaiko mayo, Cotija cheese, smoked chilli	\$16
Arugula Beet Salad Feng shui pear, feta, pistachio, yuzu honey-lime vinaigrette	\$18
Asparagus Hazelnut beurre noisette, balsamic glaze, bottarga, sundried tomato	\$19
Burrata Red chilli salsa, garlic chive crumbs, tomato honey, papadam <i>Suggested Wine: Vigna Madre Kriya Chardonnay</i>	\$28
Bikini Cheese trio, Parma ham, salami, truffle tomato sauce, toasted pain de mie	\$19
Hamachi Kama Grilled collar, furikake, yuzu gel	\$22
Scallop Ceviche Yuzu shiro shoyu, ikura, wasabi tobiko, watermelon radish <i>Suggested Wine: Muga Rosado</i>	\$32

VEGETABLES

KFC Korean fried cauliflower, gochujang, 'Ma Ling' spam crisps, toasted sesame	\$16
Broccolini Chargrilled, broccolini, miso tahini, pickled shallots, oyster sauce crumbs	\$19
Brussels Sprouts Golden fried, chilli pepper-honey vinaigrette, gochugaru	\$12
Kabocha Risotto Roasted kabocha, heirloom carrot, asparagus, cashew	\$29

SIDES

Baby Spinach with Soy & Garlic Butter	\$10	Grilled Broccolini	\$9
Matsu Rice	\$4	Kombu Butter Potatoes	\$9

We recommend 2 Starters + 1 Veggie + 1 Seafood + 1 Meat for a party of 2 guests

Please check in with your server if you have any dietary restrictions, and they will be able to advise you accordingly
All prices are subject to 10% service charge and prevailing GST at 9%



SEAFOOD

Prawn Pappardelle Tiger prawns, mussels, crustacean cream sauce <i>Suggested Wine: Penley Estate Tolmer Cabernet Sauvignon</i>	\$39
Unagi Risotto Unagi Kabayaki, chanterelle, wakame <i>Suggested Wine: Vigna Madre Kriya Chardonnay</i>	\$42
Uni Cream Pasta Sea urchin cream, Hokkaido scallops, ponzu, Bottarga	\$42
Grilled Octopus Crisp dashi potato, jalapeno, yuzu kosho yoghurt	\$36
Red Curry Seabass Pickled young mango, baby squid, mussel, mushroom medley, rice	180g \$38 380g \$72

MEAT

Spring Chicken Ginger scallion tonkatsu sauce, garlic butter corn, smoky sambal	\$37
Pork Secreto Thai style marinade, pineapple cucumber pager nenas <i>Suggested Wine: Catena Zapata Vista Flores Malbec</i>	\$38
Spiced Lamb Tenderloin Salsa pimiento, roasted carrot, mint edamame vinaigrette	\$36
Beef Short Rib Doenjang glazed, pear beef jus, pickled Napa cabbage, celeriac parsnip puree <i>Suggested Wine: Castello di Querceto Chianti</i>	\$42
Beef Tenderloin Riverine, young prime grass fed, bone marrow butter, burnt onion-nori puree, asparagus, baby potatoes	\$68

DESSERTS

Sicilian Pistachio Brown butter crumble, cured egg yolk, parmesan, Sicilian pistachio ice cream	\$17
Coconut Lychee Panna Cotta Cardamom orange broth, aperol, blood orange, mint	\$15
Orange & Chocolate Preserved orange peel chocolate mousse, hazelnut ice cream, dark chocolate feuilletine	\$16
Kabocha Cheesecake Roasted squash, walnut crumble, matcha syrup, whipped mascarpone	\$16

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