



STARTERS

- Irish Oysters "Rockefeller" (4pc)** Spinach, White Wine, Parmesan **38**
- Burrata with Summer Cherries** Champagne Vinaigrette, Pine Nuts, Crispy Prosciutto, Rocket (V) **28**
- Japanese Amela Tomato Soup** Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter (RS) (V) **28**
- "Kaya Toast"** Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche **36**
- Charcoal Grilled Octopus** Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori **32**
- Hamachi & Hokkaido Scallop "Ceviche"** Soy, Yuzu, Ikura, Coriander, Kinome **38**
- Apple Salad with Maine Lobster** Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso (VG) **32**
- Big Eye Tuna Tartare Cones** Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago (CSS) **32**
- Kaluga Queen Caviar** Lemon Herb Blinis and Traditional Accompaniment **150**

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- Mafaldine with Asparagus and Serrano Ham**, Parmesan Aged 24 Months, Kampot Black Pepper (VG) **31/41**
- Spaghetti with Japanese Littleneck Clams** Rapini, Garlic, Chili, Lemon, Breadcrumbs (CSS) **31/41**
- Ravioli with Zucchini and Ricotta** Mozzarella, Parmesan, Goat Cheese, Mint, Basil **29**
- Orecchiette with Cameron Highlands Tomatoes** Anchovies, Capers, Parmesan, Roasted Garlic, Chili (LS) (VG) **29/39**
- Agnolotti with Chitose Sweet Corn** Sage, Mascarpone, Parmigiano-Reggiano (V) **28/38**

MAINS

- Crispy Scale Brittany Sea Bass** Sweet Corn, Fava Beans, Tomatoes, Dill, White Balsamic Vinaigrette **48**
- Grilled Summer Squash "Salad"** Eggplant Caviar, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel, Mint (LS) **24**
- Honey Miso Broiled Black Cod** Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) **48**
- Sea Bream "Laksa"** Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi (CSS) (RS) **46**
- Charcoal Grilled Irish Duck Breast** Seared Foie Gras, Vietnamese Kumquats, Ginger **48**
- Kinross Station Double Lamb Chop** Cucumber, Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus (RS) **55/98**
- Milk-Fed Dutch Veal Chop** Chanterelle Mushrooms, Caramelized Garlic, Carrot, Roasted Pearl Onions, Chervil **88**
- USDA Prime New York Striploin (300g)** Potato-Fontina Gratin, Mushroom Purée, Red Wine Reduction **95**
- Livingstone Australian Wagyu New York (180g)** Potato-Fontina Gratin, Mushroom Purée, Red Wine Reduction **98**
- USDA Prime Corn Fed Ribeye 600g (For Two)** Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise, Thyme **200**

ON THE SIDE 16

- Roasted Fingerling Potatoes** – Garlic Aioli, Parmesan **Pan Seared Brussels Sprouts** - Shiro Miso, Furikake (VG)
- Caramelized Chitose Corn** - Pearl Onions, Sage (V) (RS)

EXECUTIVE CHEF Greg Bess

CHEF DE CUISINE Thiru Gunasakaran

GENERAL MANAGER Aisha Khan

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal.
Prices are subject to prevailing goods and services tax and 10% service charge.

(V)
Vegetarian

(VG)
Vegan

(CSS)
Certified Sustainable
Seafood

(LS)
Locally Sourced

(O)
Organic

(RS)
Regionally Sourced