



STARTERS

- Irish Oysters “Rockefeller” (3pc)** Spinach, White Wine, Parmesan **29**
- Chitose Farms Rocket Salad** 24 Month Aged Parmesan, Sun Dried Tomatoes, 50-Year-Old Balsamic, Burrata Cream **24**
- Burrata with Confit Vietnamese Kumquats** Crispy San Daniele Prosciutto, Sicilian Pistachios, Parmesan (v) **28**
- Cassoulette of “Trippa alla Romana”** Tomato Braised Tripe, Burrata, Mint, Grilled Baguette **29**
- Chicken ‘Laksa’ Spring Roll** Calamansi, Chili Padi, Laksa Leaf **22**
- Sashimi Salad** Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu (RS) **46**
- Big Eye Tuna Tartare Cones** Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago (CSS) **32**
- Hamachi & Hokkaido Scallop “Ceviche”** Soy, Yuzu, Ikura, Coriander, Kinome **38**
- Kaluga Queen Caviar** Lemon Herb Blinis and Traditional Accompaniments **150**
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- Agnolotti with Porcini Mushrooms** Parmigiano-Reggiano **28/38**
- Orecchiette with Veal Ragu** Confit Tomato, Porcini, Kampot Peppers, Pecorino (LS) **31/41**
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MAINS

- Grilled Summer Squash “Salad”** Eggplant Caviar, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel, Mint (LS) **24**
- Bacon Cheeseburger** Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam (RS) **36**
- Falafel Burger** Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket (v) (VG) **28**
- Kinross Station Double Lamb Chop (180g)** Cucumber, Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus (RS) **55**
- Honey Miso Broiled Black Cod** Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) **48**
- Smoked Brisbane Valley Quail** Pomegranate-Arugula Pesto, Pine Nuts, Fennel Puree, Natural Jus **45**
- Milk-Fed Dutch Veal Chop** Chanterelle Mushrooms, Caramelized Garlic, Carrot, Roasted Pearl Onions, Chervil **88**
- Livingstone Australian Wagyu New York (180g)** Fingerling Potatoes, Watercress, Red Wine Reduction (RS) **98**
- USDA Prime New York Striploin (300g)** Fingerling Potatoes, Watercress, Red Wine Reduction **95**
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DESSERT & CHEESE

- Pandan Panna Cotta** Gula Melaka, Yuzu Crumble, Hazelnut Nougatine (v) **16**
- Farmer’s Market Fruit Sorbets** A Trio of Seasonal Sorbets, Yuzu Lace Tuile (v) (VG) **16**
- Warm Lemon Cake** Roasted Macadamia Nuts, Strawberry Gelato (v) **21**
- Traditional Kaiserschmarrn (For Two)** Warm Strawberries, Strawberry Gelato (v) **36**
- Selection of Artisanal Cheeses** One/14 Two/25 Three/37 Four/49
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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