



3 COURSE 65\$

FIRST

Dutch Milk-Fed Veal Tartare
English Pea and Mint Pesto, Crispy Sourdough

Japanese Amela Tomato Soup
Burrata, Petite Basil

Irish Oysters “Rockefeller” (3pc)
Spinach, White Wine, Parmesan

Burrata with Confit Vietnamese Kumquats
Crispy San Daniele Prosciutto, Sicilian Pistachios, Rocket, Parmesan

Cassiolette of “Trippa alla Romana”
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Agnolotti with Porcini Mushrooms
Parmigiano-Reggiano

Chitose Farms Rocket Salad
24 Month Aged Parmesan, Sun Dried Tomatoes, 50-Year-Old Balsamic, Burrata Cream

SECOND

Warm Eggplant Salad
Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Sesame Dressing, Pomegranate

Grilled Iberico Pork Loin
Braised Fennel, Marcona Almonds, Romesco, Quince Paste, Crispy Skin

Smoked Brisbane Valley Quail
Pomegranate-Arugula Pesto, Pine Nuts, Fennel Puree, Natural Jus

Miso Broiled Ora King Salmon
Japanese Pickles, Hijiki Seaweed Rice, Ikura

Charcoal Grilled Spanish Octopus
Prawn Chimichurri, Pommes Anna, Carrot, Bordelaise, Watercress

Orecchiette with Veal Ragu
Confit Tomato, Porcini, Kampot Peppers, Pecorino

Grilled Bacon Cheeseburger
Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam

DESSERT

Coconut Panna Cotta
Thai Mango, Passion Fruit, Caramelized Almond

Peranakan Inspired Keluak-Coconut Coffee
Balinese Buah Keluak, Chocolate Truffles

STARTERS

Big Eye Tuna Tartare Cones +5
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago

Hamachi & Hokkaido “Ceviche” +10
Soy, Yuzu, Ikura, Coriander, Kinome

“Kaya Toast” Foie Gras Terrine +10
Kaya Jam, Confit Egg Yolk, Aged Soy Salt

Sashimi Salad +12
Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu

Kaluga Queen Caviar +135
Lemon Herb Blinis and Traditional Accompaniments

MAINS

Honey Miso Broiled Black Cod +22
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

Grilled Iberico Pork Chop +35
Farro Risotto, Mushrooms, Fuji Apples, Celery Root, Hazelnuts, Whole Grain Mustard

Kinross Station Double Lamb Chop (180g) +20
Cucumber, Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus

Milk-Fed Dutch Veal Chop +35
Carrot-Ginger Purée, Lemon, Veal Jus with Black and Golden Garlic

Snake River American Wagyu Flat Iron Steak +25
Stir-fried Bok Choy, Red Onions, Shiitake Mushrooms

USDA Prime New York Striploin (300g) +65
Fingerling Potatoes, Watercress, Red Wine Reduction

DESSERT & CHEESE

Warm Lemon Brownie +10
Roasted Macadamia Nuts, Strawberry Gelato

Selection of Two Artisanal Cheeses +10
Quince Paste, Oat Crisps

Traditional Kaiserschmarrn (For Two) +10
Warm Strawberries, Strawberry Gelato

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.

3 Course Set menu is not subject to any promotions and discounts.
Prices are subject to prevailing goods and services tax and 10% service charge.