

## TO START

- Big Eye Tuna Tartare Cones** 32  
Chili Aioli, Soy, Wasabi, Shaved Bonito,  
Scallions, Masago
- Chicken 'Laksa' Spring Roll** 22  
Dry Fried Rice Noodles, Calamansi,  
Chili Padi, Laksa Leaf, Coriander
- Pan Seared Pork Dumplings** 20  
Spicy Black Vinegar, Garlic, Cilantro
- Sashimi Salad** 46  
Big Eye Tuna, Yellow Tail, Hokkaido Scallop,  
Myoga, Ikura, Shiso, Citrus Ponzu

## SANDWICHES

- Grilled Angus Beef Burger** 36  
Gruyere and Aged Cheddar, Garlic Aioli,  
Smoky Onion-Jalapeno Marmalade, French Fries
- K. B. L. T.** 32  
Korean Braised Pork Belly, Vine Ripe Tomatoes,  
Gochujang Aioli, Wild Rocket
- Grilled Organic Chicken Club** 28  
Brioche, Apple Wood Smoked Bacon, Avocado,  
Sunny-Side Up Egg, Comté Cheese, Herb Aioli

## ENTREE SALADS, PASTA & MAINS

- Bincho Grilled Salmon Salad** 29  
Hijiki Seaweed Rice, Korean Banchan,  
Gochujang, Sesame, Chili
- Maine Lobster Cobb** 44  
Avocado, Tomatoes, Blue Cheese, Haricot Vert,  
Apple Wood Smoked Bacon, Egg White "Caviar"
- Grilled Mediterranean Prawns** 36  
Kalamata Olives, Feta Cheese, Caper Berries,  
Marinated Tomatoes, Cucumbers, Herbs
- Spaghetti "Trippa ala Romana"** 29  
Spicy Tomato Braised Tripe, Ricotta,  
Mint, Parsley, Pecorino
- Pappardelle with Veal Ragu** 29  
Porcini Mushrooms, San Daniele Prosciutto,  
Parmesan, Parsley
- Steamed Salmon** 42  
Bok Choy, Lotus Root, Water Chestnut,  
Sweet Soya Sauce, Lemongrass Scented Jasmin Rice
- Grilled Iberico Pork Chop** 50  
Pickled Cabbage, Caramelized Fuji Apples,  
Celery Root-Mustard Seed Puree, Crispy Pork Skin
- Grilled USDA Prime New York Sirloin** 75  
Kohlrabi Salad, Greek Yogurt, Sumac, Mint,  
Watercress, Moroccan Chermoula

*Prices are subject to prevailing Goods and Services Tax and 10% service charge*