

TO START

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| 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

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| Grilled Angus Beef Burger | 36 |
| Gruyere and Aged Cheddar, Garlic Aioli, Smokey 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

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| 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 | |
| Bucatini "Trippa ala Romana" | 29 |
| Spicy Tomato Braised Tripe, Ricotta, Mint, Parsley, Pecorino | |
| Rigatoni with Pork Ragu | 29 |
| Fennel Seed, Swiss Chard, Chili, 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 |
| Roasted Fingerling Potatoes, Watercress, Brandy-Mustard Emulsion, Garlic Aioli | |

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