Prix Fixe

$49

I

**Chicken 'Laksa' Spring Roll**
Calamansi, Chili Padi, Laksa Leaf

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

**Weiser Farm's Baby Beet Salad**
Marinated Baby Beets, Hazelnuts, Goats Cheese, Citrus-Shallot Dressing

**Burrata with Confit Kumquats**
Crispy San Daniele Prosciutto, Sicilian Pistachios

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

**Agnolotti with Porcini Mushrooms**
Parmigiano-Reggiano

II

**Warm Eggplant Salad**
Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses

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

**Steamed Atlantic Salmon**
Bok Choy, Lotus Root, Water Chestnut, Sweet Soy Sauce, Lemongrass Scented Jasmin Rice

**Brioche Stuffed Australian Quail**
Swiss Chard, Pistachio Gremolata, Caramelized Comice Pears, Natural Quail Jus

**Grilled Angus Beef Burger**
Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Marmalade

**Grilled Iberico Pork Pressa**
Shallot Purée, Caramelized Pumpkin, Brussels Sprouts, Maple Syrup, Caraway

**Grilled Colorado Lamb “Ribeye” (+35)**
Roasted Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic Aioli

III

**Strawberry-Cheesecake Panna Cotta**
Strawberry Gelée, Caramelized Almonds

**Selection of Two Cheeses (+10)**
Quince Paste, Hazelnut Crisps

Vegetarian items can be made vegan

Prix Fixe menu is not subject to any promotions or discounts

Prices are subject to prevailing goods and services tax and 10% service charge