



First Course

Weiser Farm's Baby Beet Salad 28

*Roasted Baby Beets, Pickled Beet Napoleon,
Hazelnuts, Citrus-Shallot Dressing*

Burrata with Confit Kumquats 26

*Crispy San Daniele Prosciutto, Sicilian Pistachios,
Orange Blossom Honey, Wild Rocket*

Hamachi "Tiradito" 34

*Cucumber-Jackfruit Relish, Avocado,
Spicy Sesame Vinaigrette, Kashmiri Chili*

Charcoal Grilled Spanish Octopus 32

Lime Aioli, Lardo, Tempura Sea Beans, Nori

"Kaya Toast" 36

*Seared Foie Gras, Pandan-Coconut Jam,
Foie Gras-Espresso Mousse, Toasted Brioche*

Warm Eggplant Salad 26

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

Mafaldine with Asparagus and Serrano Ham 29/39

Parmesan Aged 24 Months, Black Pepper

Handmade Sweet Pea Agnolotti 29/39

Mascarpone, Parmigiano Reggiano, Marjoram

Cavatelli with Pork Ragu 29/39

Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Main Course

Seared Red Snapper "Laksa" 54

*Curried Coconut Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi*

Honey Miso Broiled Ora King Salmon 58

*Chilled Egg Noodles, Orange-Chili Dressing,
Black Sesame Vinaigrette, Coriander*

Pan-Roasted Organic Chicken 44

Potato Puree, Wild Mushrooms, Chicken Jus

Smoked Maple Leaf Farms Duck Breast 49

*Seared Foie Gras, Fuji Apples, King Oyster Mushrooms,
Toasted Farro, Apple-Ginger Reduction*

Iberico Pork Chop 68

*Roasted Sunchokes, Whisky-Glazed Pears,
Fennel, Pistachio-Orange Gremolata*

USDA Prime New York Steak 92

Potato-Fontina Gratin, Braised Swiss Chard, Red Wine Reduction

Prime Côte de Boeuf (For Two) 220

*Armagnac-Green Peppercorn Emulsion,
Béarnaise, Aligot Potatoes, Garlic, Thyme*

On the Side 18

Roasted Brussels Sprouts – Shiro Miso, Furikake

Caramelized Rapini - Tomato, Bagna Càuda

Fingerling Potatoes - 'Patatas Bravas'

Prices are subject to prevailing GST and 10% Service Charge