



Prix Fixe

\$59

I

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

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

Chilled Fin de Claire Oysters - France (3pc)
Ponzu/ Shiso Oil/ Tapioca

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

Spicy Hamachi "Tiradito" (+10)
Cucumber-Jackfruit Relish, 'Leche De Tigre',
Hass Avocados, Black Sesame Vinaigrette

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

Burrata with Confit Kumquats
Crispy San Daniele Prosciutto, Sicilian Pistachios,
Orange Blossom Honey, Wild Rocket

Agnolotti with Porcini Mushrooms
Parmigiano-Reggiano

Cassoulet of "Trippa ala Romana"
Tomato Based Tripe, Burrata, Mint, Grilled Baguette

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

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

Smoked Maple Leaf Farms Duck Breast
Jerusalem Artichoke, Pistachio Gremolata,
Caramelized Comice Pears, Natural Jus

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

Grilled Iberico Pork Pressa
Shallot Marmalade, Fuji Apples, Allspice

Grilled USDA Prime New York Striploin (+25)
Fingerling Potatoes/ Watercress/ Red Wine Reduction/ Garlic Aioli

III

Strawberry-Cheesecake Panna Cotta
Strawberry Gelée, Caramelized Almonds

Gianduja "Pot De Crème" (+10)
Gianduja Crème, Chocolate Shortbread,
Hazelnuts, Raspberry Lychee Sorbet

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

 Vegetarian items can be made vegan

Prix Fixe menu is not subject to any promotions and discounts
Prices are subject to prevailing goods and services tax and 10% service charge