



**3 COURSE 65\$**

**FIRST**

**Dutch Milk-Fed Veal Tartare**  
English Pea and Mint Pesto, Crispy Sourdough

**Irish Oysters “Rockefeller” (3pc)**  
Spinach, Garlic, White Wine, Parmesan

**Japanese Amela Tomato Soup** (RS) (V)  
Burrata, Petite Basil

**Burrata with Confit Vietnamese Kumquats** (RS)  
Crispy San Daniele Prosciutto, Sicilian Pistachios, Rocket, Parmesan

**Cassolete of “Trippa alla Romana”**  
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

**Agnolotti with Porcini Mushrooms**  
Parmigiano-Reggiano

**Chitose Farms Rocket Salad** (RS) (V)  
24 Month Aged Parmesan, Sun Dried Tomatoes, 50-Year-Old Balsamic, Burrata Cream

**SECOND**

**Grilled Summer Squash “Salad”** (LS)  
Eggplant Caviar, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel, Mint

**Grilled Iberico Pork Loin**  
Braised Fennel, Marcona Almonds, Romesco, Quince Paste, Crispy Skin

**Smoked Brisbane Valley Quail** (RS)  
Pomegranate-Arugula Pesto, Pine Nuts, Fennel Puree, Natural Jus

**Miso Broiled Ora King Salmon** (RS) (CSS)  
Japanese Pickles, Hijiki Seaweed Rice, Ikura

**Charcoal Grilled Spanish Octopus**  
Prawn Chimichurri, Pommes Anna, Carrot, Bordelaise, Watercress

**Orecchiette with Veal Ragù**  
Confit Tomato, Porcini, Kampot Peppers, Pecorino

**Grilled Bacon Cheeseburger** (RS)  
Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam

**DESSERT**

**Pandan Panna Cotta** (V)  
Gula Melaka, Yuzu Crumble, Hazelnut Nougatine

**Peranakan Inspired Keluak-Coconut Coffee** (V)  
Balinese Buah Keluak, Chocolate Truffles

**STARTERS**

**Big Eye Tuna Tartare Cones** (CSS) +5  
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago

**Hamachi & Hokkaido Scallop “Ceviche”** +10  
Soy, Yuzu, Ikura, Coriander, Kinome

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

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

**Kaluga Queen Caviar** +135  
Lemon Herb Blinis and Traditional Accompaniments

**MAINS**

**Honey Miso Broiled Black Cod** (CSS) +22  
Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

**Kinross Station Double Lamb Chop (180g)** (RS) +20  
Cucumber, Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus

**Milk-Fed Dutch Veal Chop** +55  
Chanterelle Mushrooms, Caramelized Garlic, Carrot, Roasted Pearl Onions, Madeira, Chervil

**USDA Prime New York Striploin (300g)** +65  
**OR**  
**Livingstone Australian Wagyu New York (180g)** +70  
Fingerling Potatoes, Watercress, Red Wine Reduction

**DESSERT & CHEESE**

**Warm Lemon Cake** (V) +10  
Roasted Macadamia Nuts, Strawberry Gelato

**Selection of Two Artisanal Cheeses** +10  
Quince Paste, Oat Crisps

**Traditional Kaiserschmarrn (For Two)** (V) +10  
Warm Strawberries, Strawberry Gelato

EXECUTIVE CHEF Greg Bess  
CHEF DE CUISINE Thiru Gunasakaran  
GENERAL MANAGER Aisha Khan

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal.

3 Course Set menu is not subject to any promotions and discounts.  
Prices are subject to prevailing goods and services tax and 10% service charge.

(V)  
Vegetarian

(VG)  
Vegan

(CSS)  
Certified Sustainable  
Seafood

(LS)  
Locally Sourced

(O)  
Organic

(RS)  
Regionally Sourced