

TO START

- Big Eye Tuna Tartare Cones** 36
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

- 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

- 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
- Spaghetti "Trippa ala Romana"** 29
Spicy Tomato Braised Tripe, Ricotta,
Mint, Parsley, Pecorino
- Pappardelle with Veal Ragù** 29
House Cured Guanciale, Fennel, Chili, Pecorino
- Steamed Red Snapper** 42
Bok Choy, Lotus Root, Water Chestnut,
Sweet Soya Sauce, Lemongrass Scented Jasmin Rice
- Grilled Iberico Pork Chop** 45
Pickled Cabbage, Caramelized Fuji Apples,
Celery Root-Mustard Seed Puree, Crispy Pork Skin
- Grilled USDA Prime New York Sirloin** 65
Kohlrabi Salad, Greek Yogurt, Sumac, Mint,
Watercress, Moroccan Chermoula