

## TO BEGIN

<b>Chicken 'Laksa' Spring Roll</b>	<b>22</b>
Dry Fried Rice Noodles, Calamansi, Chili Padi, Laksa Leaf, Coriander	
<b>Pan Seared Pork Dumplings</b>	<b>20</b>
Spicy Black Vinegar, Garlic, Cilantro	
<b>Baby Beet and Goat Cheese Salad</b>	<b>26</b>
Citrus-Hazelnut Vinaigrette, Toasted Hazelnuts Thyme, Olive Oil	
<b>Big Eye Tuna Tartare Cones</b>	<b>36</b>
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago	
<b>Spicy Hamachi 'Tiradito'</b>	<b>38</b>
Cucumber-Jackfruit Relish, 'Leche De Tigre' Hass Avocados, Black Sesame Vinaigrette	

## FLOUR & WATER

<b>Hand Cut Agnolotti</b>	<b>29</b>
First Of The Season White Corn, Mascarpone, Parmesan, Sage-Brown Butter	
<b>Tagliatelle with Maine Lobster</b>	<b>38</b>
Shellfish Broth, Confit Tomatoes, Leeks, Garlic Saffron, Parsley, Chili	
<b>Garganelli with Veal Bolognese</b>	<b>32</b>
Guanciale, Fennel, Pecorino, Parsley, Garlic, Chili	
<b>SANDWICHES</b>	
<b>Grilled Angus Beef Burger</b>	<b>36</b>
Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Marmalade, French Fries	
<b>K. B. L. T.</b>	<b>32</b>
Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket	
<b>Grilled Organic Chicken Club</b>	<b>31</b>
Brioche, Apple Wood Smoked Bacon, Avocado, Sunny Side Up Egg, Comté Cheese, Herb Aioli	

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## ENTRÉE SALADS

<b>Maine Lobster Cobb</b>	<b>44</b>
Avocado, Tomatoes, Blue Cheese, Haricot Vert, Apple Wood Smoked Bacon, Egg White "Caviar"	
<b>Bincho Grilled Salmon Salad</b>	<b>29</b>
Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame, Chili	
<b>Sashimi Salad</b>	<b>46</b>
Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu	
<b>Grilled Mediterranean Prawns</b>	<b>36</b>
Kalamata Olives, Feta Cheese, Caper Berries, Marinated Tomatoes, Cucumbers, Herbs	

## ON THE SIDE

<b>French Fries, Parsley</b>	<b>18</b>
<b>Roasted Brussels Sprouts, Shiro Miso, Yuzu Citrus</b>	

*Prices are subject to prevailing Goods and Services Tax and*

*10% service charge*

*Executive Chef, Josh Brown*

*Chef De Cuisine, Greg Bess*

## LAND & SEA

<b>Soft Omelet with Smoked Salmon</b>	<b>32</b>
Dill Crème Fraiche, Roasted Fingerling Potatoes, Arugula Salad	
<b>Steamed Red Snapper</b>	<b>42</b>
Bok Choy, Lotus Root, Water Chestnut, Sweet Soya Sauce, Lemongrass Scented Jasmin Rice	
<b>Pan Roasted Organic Chicken</b>	<b>42</b>
Yukon Gold Potato Puree, Wild Field Mushrooms, Natural Chicken Jus with Thyme	
<b>Grilled Iberico Pork Chop</b>	<b>48</b>
Pickled Cabbage, Caramelized Fuji Apples, Celery Root-Mustard Seed Puree, Crispy Pork Skin	
<b>Grilled USDA Prime New York Sirloin</b>	<b>62</b>
Kohlrabi Salad, Greek Yogurt, Sumac, Mint, Watercress, Moroccan Chermoula	