

degustation menu

5 - courses

Seasonal Appetizer

Chef's seasonal appetizer of the day

Oyster

2 pcs Sakoshi Bay Oysters

Risotto

Porcini, shiitake and shimeji mushroom, truffle oil

Iberico Pork

Roasted Iberico Pork, black garlic and balsamic vinegar puree

Dessert of the day

Chef's dessert of the day

98

6 - courses

Seasonal Appetizer

Chef's seasonal appetizer of the day

Oyster

2 pcs Sakoshi Bay Oysters

Risotto

Porcini, shiitake and shimeji mushroom, truffle oil

Seabass

Pan-fried seabass, mussels sauce, herbs

Wagyu Beef

Austige Wagyu Beef Rump Steak

Dessert of the day

Chef's dessert of the day

138

appetizer

Sakoshi Bay Oyster

6 pcs Oysters from Sakoshi Bay, Hygo, Japan.

48

Pâté de Campagne

Traditional "Pâté de Campagne" (Iberian Pork), grain mustard, pickles, bread.

26

Petit Salé

Slow cooked Salted Iberico pork belly, pickles, Dijon Mustard

26

Foie Gras Terrine

Slow cooked French duck Foie Gras "Terrine", homemade jam, bread.

48

Coffee, Ora King Salmon

Ora King Salmon cured in coffee mint pea purée. coffee, black olive and spice crumble.

28

Wara-Smoked Tuna

Rice straw smoked Katsuo (Bonito tuna) from Kagoshima, Japan. Blue cheese dijonnaise sauce, garlic chive oil.

25

Charcuterie

Prosciutto, Honey ham, Iberico pork Chorizo, Manchego cheese, Mimolette cheese, olives, pickles, *for 2 people

48

Chef Salad

Vegetables, walnut and balsamic dressing, shredded cheese.

18

pasta | risotto

Grilled Squid, Squid Ink Risotto

Grilled squid stuffed with squid ink risotto, romesco and yoghurt sauce

38

Porcini Risotto

Porcini, shiitake, shimeiji mushroom, cream, Parmigiano cheese

28

Crab Tomato Cream Spaghetti

Spaghetti, lemon glass and shrimp paste, crab meat, tomato sauce, cream

32

**Order from 2 people, not for sharing*

**The main course can be substituted if you have any dietary restrictions. Please ask staff for help*

mains

20 – 25 min to serve

Seabass

Pan-fried seabass,
paprika mariner (mussels, lemon glass) sauce, herbs

48

Grilled Iberico Pork Collar

Grilled Iberico pork collar, black garlic purée,
|medium well done|

48 | 200g

Lamb Chops

Roasted Australian lamb chops (2pcs),
beetroot puree, pickled yellow beetroot.
|medium|

48

Roasted Duck Breast

Roasted Miso marinated Maple leave duck breast,
Five spiced Gobo and balsamic puree
|medium|

45 | 200g

Roasted Austige Wagyu Beef Rump

Roasted Australian wagyu beef rump cap, jus.
|medium rare|

78 | 200 g

sides

Bread	6
French Fries	12
Truffle Fries	16
Sauteed Vegetables	10
Salad	12

bar nibbles

Crispy Chicken	12
Roasted Nuts	5
Olives	5
Homemade Pickles	8
Assorted Cheese	18

dessert

Tiramisu
Mascarpone, coffee, rum
20

Chocolat
Chef's Gateau Au Chocolat
18

Crème Caramel
Silky pudding, caramel, fresh fruits
16

Please kindly take note that some of the ingredients or dishes might be changed
without prior notice.

All prices are subject to 10% SVC