

Today's Special's

Amuse bouche

Lightly grilled Sode Ika (Cuttlefish) spicy tomato sauce, Fresh fig with Prosciutto

Nanohana

Nanohana (Japanese vegetable with refreshing bitterness, Lightly grilled swordfish)

Wakasagi

Fried Wakasagi (Japanese fresh water fish)

Clam Risotto

Risotto, cooked with rich clam stock

Kagoshima Wagyu Beef Rump

A5 Kagoshima Wagyu Beef Rump Steak

Dessert

Pistachio and Almond Ice cream and Berries Granita

\$138

seasonal dishes | appetizers

Sakoshi Bay Oyster

6 pcs Oysters from Sakoshi Bay, Hygo, Japan

48

★ Fried Wakasagi

Fried Japanese small (5-7cm) fresh water fish, red wine vinegar and shallot. – 5pcs

22

★ Hotaru Ika

Japanese baby squid confit in garlic oil, chili, cherry tomato, baguette

24

★ Sashimi Carpaccio

Fresh seafood carpaccio, Tuna, Swordfish, Seabream, olive oil, sea salt, lemon, pepper.
*seafood might be changed.

32

Chicken Liver Terrine

Chicken liver mousse cooked with cognac, onion marmalade

22

Pâté de Campagne

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

22

5 dishes course

Oysters

Sakoshi Bay Oysters (2pcs)

Seasonal fish

Lightly grilled tuna, sword fish, Cuttlefish, extra virgin olive oil, sea salt

Porcini risotto

Mushroom risotto, truffle oil

- Choice of Main Course -

Black Angus Beef

Roasted Black Angus Rump Beef, Wasabi, Dijon mustard, Jus

or

Seabass Poele

Seabass Poele, paprika mariner (mussels, lemon glass) sauce, herbs

Dessert of the day

\$98 per person

soup | salad

Bisque

Crustacians thick soup, cream, sliced baguette.

18

Onion Gratin Soup

Homemade caramelised onion soup, baguette, parmigiano cheese, sliced baguette.

18

Salad

Mixed vegetables, citrus vinaigrette

18

*Not for sharing. *All prices indicated are subject to 10% SVC.

*Menu and dishes are subject to change without prior notice.

pasta | risotto

★ Grilled Squid, Squid Ink Risotto Grilled squid stuffed with squid ink risotto, romesco and yoghurt sauce	38	★ Lala Clam Spaghetti Spaghetti, clam, garlic, clam consommé, olive oil, Japanese chili	35
Porcini Risotto Porcini, shiitake, shimeiji mushroom, cream, parmigiano cheese, truffle oil	32	★ Tuna Tomato Sauce Spaghetti Mebachi Tuna, tomato sauce, Japanese Chili	32

mains

20 – 25 min to serve

Seabass Pan-fried seabass, paprika mariner (mussels, lemon glass) sauce, herbs	48	Roasted Duck Breast Roasted maple leaf duck, roasted vegetables, jus medium 200 g	45
★ Grilled Iberico Pork Collar Grilled Iberico pork collar, black garlic purée, roasted vegetables, jus medium well done 200 g	48	Roasted Angus Beef Rump Cap Roasted Argentina Black Angus Beef, vegetables, Jus medium rare 200 g	55
Lamb Chops Roasted Australian lamb chops (2pcs), roasted vegetables, jus medium 2 pcs	55	Limited ★ Kagoshima Wagyu Beef Rump A5 Top end Kagoshima Wagyu Beef Rump Steak, vegetables, Jus medium rare 150 g	128

dessert

Crème Caramel Silky pudding, caramel, fresh fruits	12	Tiramisu Mascarpone, espresso, rum	18
Chocolat Gateau Au Chocolat, ice-cream, fruits	18	Dessert of the day Chef's dessert of the day	18

sides | bar nibbles

Bread	6	Crispy Chicken	12
French Fries	12	Roasted Nuts	5
Truffle Fries	16	Olives	5
Salad	12	Homemade Pickles	8
		Assorted Cheese	18

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

All prices are subject to 10% SVC