

## Today's Special's

Amuse bouche  
Canape (chicken liver mousse, Salmon cream)

Nanohana  
Nanohana (Japanese vegetable with refreshing bitterness, Lightly grilled Cuttlefish, boiled baby squid.,

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

## 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

## seasonal dishes | appetizers

Sakoshi Bay Oyster 48  
6 pcs Oysters from Sakoshi Bay, Hygo, Japan

★ Fried Wakasagi 22  
Fried Japanese small (5-7cm) fresh water fish, red wine vinegar and shallot. – 5pcs

★ Hotaru Ika 24  
Japanese baby squid confit in garlic oil, chili, cherry tomato, baguette

★ Sashimi Carpaccio 32  
Fresh seafood carpaccio, Tuna, Swordfish, Seabream, olive oil, sea salt, lemon, pepper.  
\*seafood might be changed.

Chicken Liver Terrine 22  
Chicken liver mousse cooked with cognac, onion marmalade

Pâté de Campagne 22  
Traditional "Pâté de Campagne" (Iberian Pork), grain mustard, pickles, bread

Charcuterie 48  
Prosciutto, Honey ham, Iberico pork Chorizo, Manchego cheese, Mimolette cheese, olives, pickles, \*for 2 people

## soup | salad

Bisque 18  
Crustacians thick soup, cream, sliced baguette.

Onion Gratin Soup 18  
Homemade caramelised onion soup, baguette, parmigiano cheese, sliced baguette.

Salad 18  
Mixed vegetables, citrus vinaigrette

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

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

## pasta | risotto

★ <b>Grilled Squid, Squid Ink Risotto</b> Grilled squid stuffed with squid ink risotto, romesco and yoghurt sauce	38	★ <b>Lala Clam Spaghetti</b> Japanese Koshihikari rice cooked with clam consommé, olive oil.	35
<b>Porcini Risotto</b> Porcini, shiitake, shimeiji mushroom, cream, parmigiano cheese, truffle oil	32	★ <b>Tuna &amp; Baby Squid Aglio Olio</b> Mebachi Tuna, baby squid, Aglio Olio sauce, Japanese chili	32

## mains

20 – 25 min to serve

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

## dessert

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

## sides | bar nibbles

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

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

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