



Menu

BOARDS

4 cheese board with condiments 🍷🍷 \$268
daily selections from cheese master Antoine Zaruba, sourdough toast

prosciutto di parma 24 months \$268
freshly sliced prosciutto di parma 24 months

SMALL BITES

truffle beef tartare \$168
black truffle, egg yolk, shimeiji mushrooms (bone marrow +\$60)

Negitoro toast \$168
minced bluefin tuna, salmon roe, black truffle

Hokkaido scallop ceviche \$158
grapefruit, calamansi gel, pickled daikon

baby cuttlefish 🍷 \$178
tender baby cuttlefish from Bari, Italy with pistachio, parsley, olive oil

crab meat tartare \$158
potato mille-feuille, crab meat tartare

wagyu toast 🍷 \$158
wagyu toast, wasabi mayonnaise

heirloom tomato salad \$158
heirloom tomatoes, pine nuts, burrata, basil oil

grilled Jalapeno peppers \$128
mild chili peppers from Mexico, crispy garlic

signature french fries \$78
signature chips with aioli dips



Menu

MAINS

roasted yellow chicken (for 2-4) <i>roasted yellow chicken, seasonal vegetables, Japanese rice</i>	\$628
dry aged 21 day Carima rib eye <i>dry aged Carima rib eye (300g), beef jus, signature french fries</i>	\$488
Gandagai lamb rack 🍷 <i>pistachio, port wine sauce</i>	\$298
braised beef cheek 🍷 <i>New Zealand beef cheek, mash potato, baby carrots</i>	\$258
crispy amadai <i>Uroko-yaki, tilefish, green asparagus, miso mustard sauce</i>	\$258
Carabinero risotto <i>Spanish red king prawn, bisque, asparagus, tarragon</i>	\$428
grilled octopus gnocchi <i>crispy gnocchi, spicy pomodoro sauce</i>	\$248
black truffle pasta 🍷 <i>tagliatelle, wild mushroom, truffle cream sauce</i>	\$238