

À LA CARTE MENU

SNACKS

Appellation Rock Oyster / Champagne Shrub/ Herb Oil

4 pieces 26 6 pieces 39 12 pieces 75

Scallop Tartare/ Fingerlime/ Apple Ginger 8 each

Wagyu Bresaola/ Cos Lettuce/ Pistachio 9 each

Tempura Paradise Prawn / Ginger Crepe / Micro Herbs 12 each

Pork Duck Pate De Campagne/ Kumquat/ Sourdough 16

ENTRÉES

Today's Raw Fish 25

Ocean Trout Sashimi/ Grapefruit Curd/ Fennel 25

Salmon Rilette/ Ikura/ Lavosh 20

Kuro Fried Chicken / Ume 18

Kagoshima Wagyu Yukke Tartare/ Jerusalem Artichoke 38

Lamb Riblets/ Kohlrabi Kosho (4 Pieces) 25

VEGES

Zucchini Salad/ Mint/ Salted Ricotta 16

Brussel Sprout/ Pomegranate Molasses/ Agrodolce 16

Potato/ Umami Butter/ Comte 16

MAINS

Today's Fish / Clam Sauce/ Globe Artichoke 48

Mochi Rice Risotto/ Calamari/ Broccolini (Vegetarian Available on request) 36

Dry House Aged Duck Breast 44/ 85

Aged Angus Sirloin Steak 500g 98

1kg 185

Rubia Gallega Sirloin Steak 800g 220

Kagoshima Wagyu Beef Steak 200g 110

Full Blood David Blackmore Wagyu Beef Steak 120g 59

DESSERTS

Jasmine Milk Ice Cream/ Fig Oil/ Pear/ Lemongrass 16

Green Tea Tiramisu/ Sakura 14

1.5% surcharge on all credit cards
10% Surcharge on Sunday and Public Holidays and groups of 8 or more
A la Carte available for groups less than 8 people, minimum order 100 per person for food