

COCKTAILS

Lychee Raspberry Bellini	20
<i>Bolla Blue Prosecco, Lychee, Raspberry</i>	
Cucumber Martini	22
<i>Roku Gin, Japanese Cucumber, Lemon, Mint</i>	
Yuzu Vodka Highball	24
<i>Grey Goose Vodka, Yuzu Sake, Cocchi Americano, Yuzu Soda</i>	
Elderflower Gimlet	24
<i>Monkey 47 Gin, St Germain Elderflower, Italicus Bergamotto, Lemon, Sauvignon Blanc</i>	
<i>Lemon Bitters</i>	
Mojito Tropicale	22
<i>Havana Club 3yo Rum, Mango, Lime, Mint, Removed Milk, Club Soda</i>	
Passion Fruit Paloma	24
<i>Del Maguey Vida Mezcal, Passion Fruit Two Ways, Lime, Passion Fruit Soda</i>	
Ginger Margarita	24
<i>Patron Reposado Tequilla, Cointreau, Ginger, Lime</i>	
Jungle Old Fashioned	24
<i>Maker's Mark Bourbon, Roasted Pineapple, Lime Bitters</i>	

MOCKTAILS

Lychee Raspberry Soda		13
Basil Lemonade		13
Fresh Coconut		12
Passion Fruit Lime Soda		13
Kumquat Mint Soda		13
Juice of The Day		10
Red Juice ~ Carrot, Beet, Orange, Lemon, Ginger		15
Turmeric Tonic ~ Turmeric, Honey, Lime and Lemon		15
Young Ginger Tonic ~ Ginger, Lemon, Honey		15

DRAUGHT BEER

Sapporo Premium ~ Japan	16
-------------------------	----

SET DINNER

3 Course SET MENU 98

Add on Wine Pairing 88

STARTERS

Bluefin Tuna Tartare, Roasted Tomato Jam, Crispy Sourdough

Wagyu Beef Tenderloin Tartare, Kimchee, Avocado, Sesame, Scallion

Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing

Burrata with Fresh Strawberry Compote, Black Pepper and Basil

Crispy Octopus, Romesco Sauce and Kohlrabi Slaw

2023 Yihu Winery Mystic Franc Blanc, Quishan Valley of Penglai, China

MAINS

Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime

Seared Toothfish, Mushrooms, Spiced Infusion and Finger Limes

Grilled Lamb Chops, Cucumber Yoghurt, Crunchy Summer Garnishes

Pepper Crusted Wagyu Beef Tenderloin, Carrots, Miso Mustard +55

Simply Prepared Black Market Angus Ribeye +40

2018 Chateau Peymouton, Saint-Emilion Grand Cru, Bordeaux, France

DESSERTS

Warm Chocolate Cake, Vanilla Ice Cream

Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet

Passion Fruit Meringue Tart, Coconut Sorbet

Choice of 2 Scoops Sorbet or Ice Cream

2020 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc, Sauternes, France

CAVIAR CREATION

Egg Caviar with Vodka Whipped Cream	50
Toasted Egg Yolk with Caviar and Herbs	50

CRUDO

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	22
Bluefin Tuna Tartare, Roasted Tomato Jam, Crispy Sourdough	38
Wagyu Beef Tenderloin Tartare, Kimchee, Avocado, Sesame, Scallion	35

STARTERS

Sweet Pea Guacamole with Warm Crunchy Tortillas	22
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan Cheese, Croutons	22
Burrata with Fresh Strawberry Compote, Black Pepper and Basil	36
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	36
Crab Cake with Sugar Snap Pea Remoulade	32
Crispy Calamari, Parmesan Cheese, Lemon, Salsa Verde	25
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw	36
Corn Soup, Lime, Chili and Basil	18

PASTA AND PIZZA

Spaghetti, Smoked Bacon, Jalapeño and Arugula	32
Crispy Macaroni and Cheese	28
Tomato, Mozzarella and Basil Pizza	22
Black Truffle and Fontina Cheese Pizza	38
Summer Squash, Tomato, Mozzarella and Ricotta Pizza	28

ENTREES

Seared Toothfish, Mushrooms, Spiced Infusion and Finger Limes	68
Salmon Trout, Lemon Glazed Summer Squash, Chili Crisp	38
Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime	58
Roasted Chicken, Three Peppercorns, Lemon Confit Mashed Potatoes	38
Cheeseburger, Herbed Mayonnaise, Pickled Jalapeño, Fries	38
Grilled Pork Chop with 4 Spices, Cauliflower, Mandarin-Pineapple Confit	58
Grilled Lamb Chops, Cucumber Yoghurt, Crunchy Summer Garnishes	68
Pepper Crusted Wagyu Beef Tenderloin, Carrots, Miso Mustard	110

SIMPLY PREPARED served with Shishito Pepper and Sriracha Foam

Salmon Trout	34
Toothfish	62
Tiger Prawns	54
Chicken	34
Pork Chop	54
Taylor Preston Lamb Chops	62
Black Market Angus Ribeye	98
Westholme Wagyu Tenderloin	102

SAUCES	3
Aromatic Chicken Jus, Cucumber Yoghurt, Miso Mustard	
SIDES	
Ginger Rice	8
French Fries	12
Mashed Potato	12
Grilled Asparagus, Black Olive Condiment, Farm Egg	20
Broccolini, Lemon and Chili	18