

DINNER À LA CARTE

OYSTER

FRESHLY SHUCKED ROCK OYSTERS ON ICE

mignonette vinaigrette, lemon wedges

½ dozen 27 | 1 dozen 52

COLD ENTRÉE

SCOTTISH SALMON

smoked salmon, yuzu kosho, horseradish espuma, kombu, cucumber dill jus

15

NORWEGIAN KING CRAB

crab salad, compressed watermelon, pickled radish, green apple infused basil jus

17

TORCHED SWORDFISH

French bean salad, pickled shallot ring, toasted cashew nut, lime vinaigrette

charred piquillo pepper

14

BURRATA ✓

heirloom tomato, honey gelée, olive oil caviar, aged parmesan, parsley pesto

16

HOT ENTRÉE

HOKKAIDO SCALLOP

scallop à la plancha, spinach risotto, chorizo vinaigrette, trout roe lemon compote

19

FOIE GRAS

seared foie gras, strawberry compote, coriander, balsamic glazed

22

LOBSTER

lobster crème, crustacean dumpling, tomato salsa, puffed quinoa

16

SUNCHOKE

sunchoke crème, fried confit sunchoke, shimeji mushroom truffle oil

15

MUSHROOM ✓

crème of mushroom, mushroom duxelles, truffle foam, crouton

14

MAIN

LAMB

grilled lamb loin, smoked eggplant purée, nasu tempura with goma dust,
edamame bean, lamb jus

38

TAJIMA WAYGU SIRLOIN (MARBLE SCORE: 8)

foie gras, charred onion purée, crispy spiced onion, fried sunchoke
sautéed kale, bone marrow jus

52

TASTE OF THE SEA

lobster | red snapper | scallop
chorizo stew, ratte potato, urchin foam, soft herbs

45

CORN FED BEEF

12-hour sous-vide short rib, pommery mustard mash, sautéed wild
mushroom, baby vegetables, madeira veal jus

34

KUROBUTA PORK

miso glazed pork belly, butternut purée, grilled king oyster mushroom,
wilted spinach, puffed buckwheat, pork jus

38

BLACK COD

à la plancha cod, salted white bean with water chestnut, lily bulb petal,
parma chip, ponzu emulsion

36

SUSTAINABLE BARRAMUNDI

pan-seared barramundi, mussel purée, charred leek
pickled apple sheet with mint, sauvignon blanc espuma

26

WHITE BEAN CASSEROLE ♻️

ratatouille, white bean stew, eggplant tempura
baby arugula, basil oil

25

DESSERT

TEXTURES OF STRAWBERRY ♡

strawberry compote, chantilly cream, strawberry sorbet

13

YUZU PARFAIT

pink grapefruit, yuzu espuma, shiso

13

BASQUE CHOCOLATE

gelled custard, raspberry coulis, chocolate basque

12

COCONUT AND GULA MELAKA ♡

charred coconut meringue, gula melaka parfait, coconut sorbet

13

TANGERINE

glazed tangerine, cheese curd, fromage blanc sorbet

13

♡ *vegetarian*