

LUNCH À LA CARTE

OYSTER

FRESHLY SHUCKED ROCK OYSTERS ON ICE

mignonette vinaigrette, lemon wedges

½ dozen 27 | 1 dozen 52

ENTRÉE

SCOTTISH SALMON

smoked salmon, yuzu kosho, horseradish espuma

kombu, cucumber dill jus

15

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

parsley pesto

16

FOIE GRAS

seared foie gras, strawberry compote, coriander

balsamic glazed

22

SOUP

SUNCHOKE

sunchoke crème, fried confit sunchoke, truffle oil

15

MUSHROOM ♡

crème of mushroom, mushroom duxelles, truffle foam

crouton

14

MAIN

TAJIMA WAGYU SIRLOIN (MARBLE SCORE: 8)

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

52

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 mints, 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

COCONUT AND GULA MELAKA


charred coconut meringue, gula melaka parfait, coconut sorbet

13

TANGERINE

glazed tangerine, cheese curd, fromage blanc sorbet

13

 *vegetarian*