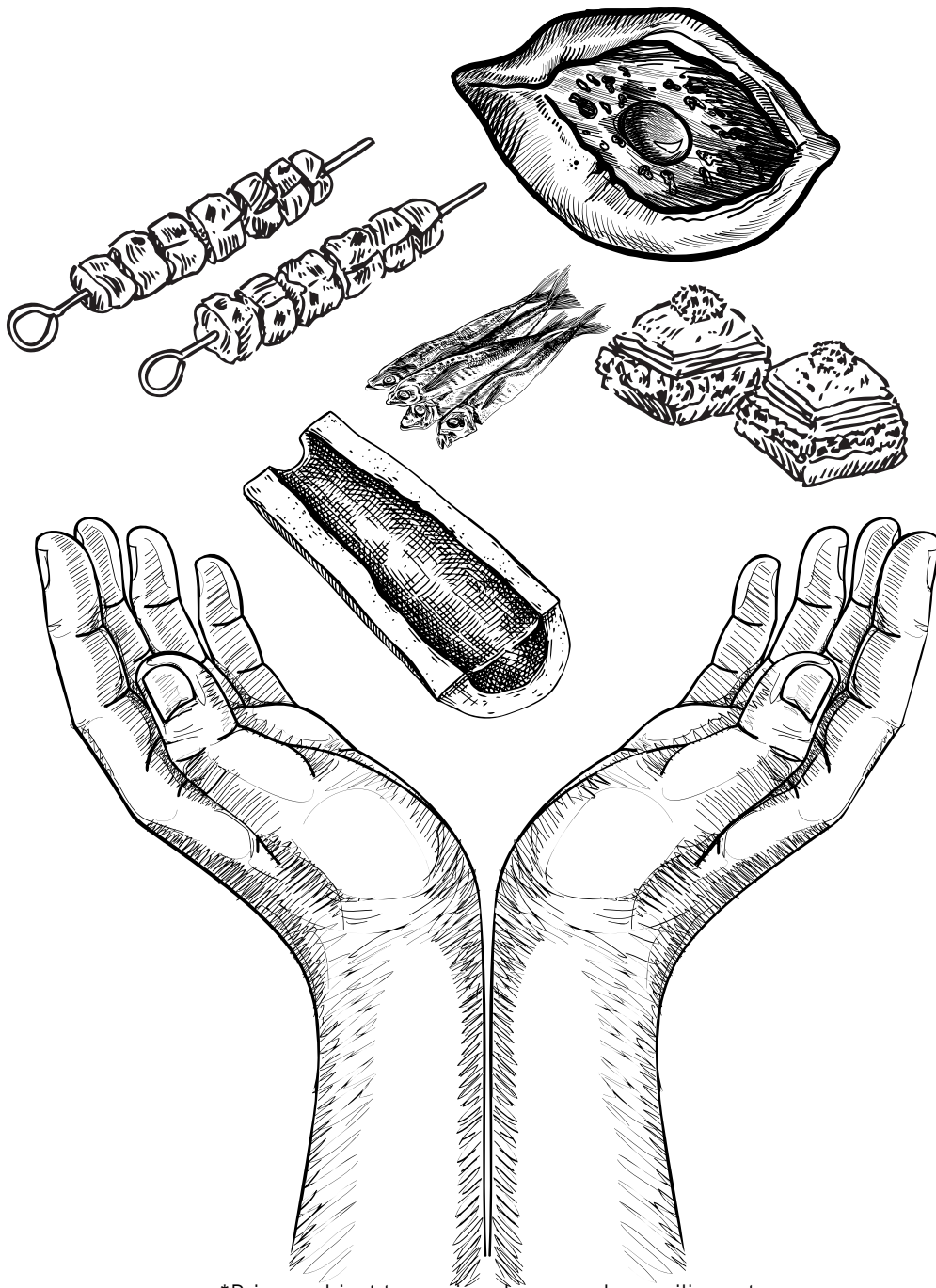


CHEF TASTING MENU

\$88++/pax

*needs participation of the whole party
*inform us of your dietary restrictions and leave the rest to us!



*Prices subject to service charge and prevailing gst



Snack

Phat wings Calamansi lime House made pickles Chorizo stuffing	12
Smoked bluefin tuna Potato pave Green aioli (2 pcs)	16
Crumpets Espresso bacon jam Maple syrup Smoked burratine	18
Crispy cauliflower Fermented garlic honey Toasted sesame seeds	16
Toulouse style kurobuta sausage Celeriac Pepperonata Wholegrain mustard	14

Small

Escargot flatbread Scamorza cheese Garlic cream Sundried tomato pesto	22
Wagyu beef tongue Miso yuzu kosho Pear & cucumber	26
Octopus carpaccio Caperberries Cherry tomatoes	24
Veal sweetbreads Shrimp paste Cashew pesto Veal jus	28
Golden beetroot & brussels sprouts salad Almonds Yuzu vinaigrette	17

Medium

Grilled halibut Truffle Jus	26
Grilled organic chicken Sun-dried tomatoes	28
Stuffed lamb saddle Tang-Oh (chrysanthemum garland) Chestnut puree Lamb jus	38
Dry aged pork belly Hearty tomato bean stew Chimichurri	30
Tokachi herb beef wagyu coulotte steak Sauce au poivre	48

Large

Duck leg confit claypot rice Duck liver sausage	48
Dry aged ribeye (300g) Porcini rub	84
Snake River Farms pork chops (300g) Smoked paprika salt	68
St Louis pork ribs (half slab) FSB barbeque sauce	40

Side

Hasselback potato Pop pop mayo	20
Asparagus Uni taramasalata	18

(Please allow a minimum of 30-45 minutes for large plates orders. Alternatively pre-orders are welcome.)