



meating place

A LA CARTE MENU

starter

Seasonal soup 10

please check with our team

Golden Beetroot &
brussels sprouts 17

Toasted almonds, crispy shallots,
dried cranberries

Kale & pinenut 16

tamarind vinaigrette, parmesan,
poached pears, burrata

Steak frites 32

potato pave, seasonal greens, sauce
au poivre

Dry aged wagyu
burger 28

MP sauce, smoked cheddar, fries

Wagyu tender bowl 26

seaweed rice, onsen egg, matchstick
potatoes, mo tare

Khachapuri 22

scamorza cheese, cheddar,
mozzarella, onsen egg

Smoked tuna &
Salmon ceviche 15

taro chip, avocado puree

Market catch MP

please check with our team

Grilled organic
chicken 27

seasonal greens, pomme puree

Weekly pasta
special MP

please check with our team

main

dessert

Sticky tamarind
pudding 15

salted gula melaka, pistachio,
vanilla ice cream

Aperol & citrus
granita 13

mandarin orange segments

Matcha basque
cheesecake 13

yuzu olive oil ice cream

meating place

ALCOHOLIC & NON-ALCOHOLIC

coffee

Black Coffee	5.5 Hot 6.5 Iced	
White	6.5 Hot 7.5 Iced	
Mocha	7.5 Hot 8.5 Iced	
Dirty Macha	8.5 Hot 9.5 Iced	
Cold Brew	8 Iced	
White Brew	8.5 Iced	

tea

Matcha Latte	7.5 Hot 8.5 Iced	
Oat Chai	8	
Iced Fruit Tea	7.5	
Lavendar Milky Way	8	
Japanese Green Tea Chamomile Dream	5	
Osmanthus Sencha Lemon Ginger Mint Earl Grey Lavender	5	

soda/water

Coke, Coke Zero, Sprite, Ginger Ale	4	
Soda, Tonic	4	
St Pellegrino Sparkling Water	4 (25cl) 8 (75cl)	
Dark Cocoa Pleasure	8	
Honey Lemon Cider	6	
Mocktail (Orange Sunset / Shirley Temple / Fizzy Lemonade)	12	

white wine

2022 Rongopai | Sauvignon Blanc | Marlborough, NZ 15 | 39 | 72

red wine

2021 Nèprica Tormaresca | Primitivo | Puglia, IT 15 | 39 | 72

2020 Haras De Pirque | Cabernet Sauvignon, Carménère
| CL 15 | 39 | 72