







OUR STARTERS

Signature Gambas al Ajilo	28
<i>Wild caught tiger prawn, premium olive oil, dry chili, crispy garlic, sourdough bread</i>	
Fig with Burrata Salad (Seasonal)	26
<i>Pumpkin seed pesto, pumpkin seed, basil oil, crispy ibérico paleta crumbs</i>	
Handmade Mushroom Consommé (Soup)	18
<i>Greenlip abalone, zucchini, shimeji mushrooms, daikon, ginger</i>	
Hamachi Ceviche (Kingfish)	30
<i>Smoked yogurt, red seaweed, tomato concassé, brown butter, salty finger, baked almonds, ikura, dill oil</i>	
Grilled Octopus Leg	32
<i>Handmade herb sauce, crispy garlic, spring onion, burrata cheese, cherry tomato</i>	
Kale & Granny Smith Apple Salad 	24
<i>Lemon dressing, candied walnuts, feta cheese, edible flower & dill oil</i>	
Grilled Cabbage Mélange 	22
<i>Handmade cheese sauce, honey mustard, puffed buckwheat, roasted pine nut, roasted white sesame seeds</i>	
Roasted Cauliflower with Compressed Rock Melon	26
<i>Miso dressing, rock melon, onion ring, baked almonds, iberico paleta, crispy iberico paleta crumbs & dill oil</i>	
Beef Tartare Royale 	30
<i>Sourdough toast, pickled radish, quail egg, chives, shallots, beef fat, chipotle pepper</i>	
Roasted Holland Asparagus 	22
<i>Truffle vinaigrette, roasted pistachio, aged parmesan, egg yolk dressing, onsen 'tamago' egg</i>	

 Vegetarian  Spicy

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OUR MAINS

Poulet Farci à la Perfection (Slow Cooked Stuffed Chicken Breast)	36
<i>Homemade chicken stuffing, foie gras, Maitake mushrooms, pommes purée, crispy kale</i>	
Ibérico Pork Chop	42
<i>Banana shallots, sweet pepper relish, piquillo ketchup, curry leaves</i>	
36-hour Lamb Shoulder	48
<i>Avruga caviar, black garlic purée, leek, lamb jus</i>	
Uni Sauce Pasta (Sea Urchin)	30
<i>Tobiko, uni sauce, uni, tiger prawn, sun-dried tomatoes</i>	
Black Cod	56
<i>Celeriac purée, mussels, crab miso velouté, dill oil & ratte potatoes</i>	
Foie Gras & Parsley Creamy Rice	36
<i>Pan-seared foie gras, truffle sauce & pickled white onion, tiger prawn</i>	
Wild Caught Barramundi	32
<i>Red pepper velouté, asparagus, pickled onion, crispy tuile</i>	
'Carbonara' Pasta 	30
<i>Homemade kombu cream, herb bread crumbs, pine nuts, sun-dried tomatoes</i>	
24-Hour Slow Cooked Short Ribs	48
<i>Celeriac purée, onion jam, bone marrow, crispy sago chips, beef jus</i>	

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FOR SHARING

Iberico Pork Paella 62
Ibérico pork ribs, chinese sausage, crispy garlic, truffle mayo, spring onion, caramelized onion puree

Ocean's Bounty Paella 79
Green-lip abalone, Hokkaido scallops, mussels, tiger prawns, sea urchin, marinated salmon roe, truffle mayo

Black Angus Ribeye MB4 with Side Salad (420g) 82
Chimichurri sauce, horseradish cream, red wine mustard

Australian Wagyu OP Rib MB7 with Side Salad
Chimichurri sauce, horseradish cream, red wine mustard, beef jus
\$198 1kg | \$208 1.1kg | \$218 1.2kg | \$228 1.3kg

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SWEETS & DESSERT

Chocolate Mille-Feuille	18
<i>Guanaja 70% chocolate cremoso, chocolate tuile, feuilletine base hazelnut cream, handmade vanilla gelato</i>	
Mango & Cheese Semifreddo	18
<i>Almond crumble, mango gel, sesame tuile, homemade black sesame gelato</i>	
Spiced Honey Cake	18
<i>Butterscotch sauce, crispy puffed rice, handmade early grey gelato & honeycomb</i>	
Cheese Platter	26
<i>Chef's selection of 3 types of cheese & fig bread</i>	
Chef's Handmade Sorbet 	5
<i>Request from your server</i>	per scoop

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BAR SNACKS

Marinated Olives 	8
<i>Chef's selection house marinated olives</i>	
'Popcorn' Chicken	12
<i>Smoked chipotle mayo</i>	
Homemade Spiced Mix Nut 	10
<i>Macadamias, pecan, cashew nut, hazelnut, almond</i>	
Forever Crispy Fries 	14
<i>Truffle mayo</i>	
Fried Porcini Mushroom Croquettes (5 pcs) 	14
<i>Truffle mayo</i>	
Fried Squid Ink Croquettes (5pcs)	14
<i>Smoked chipotle mayo & squid</i>	
Padrón Peppers 	16
<i>Sea salt & caramelized honey</i>	
Tostada de Ibérico Jamón y Queso (Toast)	18
<i>Cheddar, Mozzarella, Ibérico Paleta</i>	
Premium Arturo Sanchez Jamón 50gm	40
<i>Premium ibérico shoulder bellota 60-month aged gran reserva</i>	
Charcuterie Board	24
<i>Finocchiona, cured auvergne ham with truffle, saucisson</i>	
Stuffed Sweet Peppers Skewers (3 skewers) 	16
<i>Feta cheese</i>	

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