



Tartare cone – Tuna or Hamachi 40
Coddled egg – urchin – caviar 95
Tuna nigiri + urchin and caviar (1) 95
Ikura maki (1) 90
Salmon roe – crème fraiche – dark rye blinis (5) 100
BBQ bottle squid 60
King crab leg – lemon butter – shellfish oil 90
Pork rib pastrami – crème fraiche – mustard (1) 55
Edamame 35
Miso soup 35

Snapper carpaccio – fern tips – dill oil – fennel pollen 100
Seared Hamachi – seaweed salad – shallot dressing 105
Scallop crudo – cucumber – fig leaf oil – lemon jam 120
Sashimi + sushi selection – fresh wasabi 140
Raw beef – onion – beetroot – tomato – parmesan 140
Lobster tarte fine – spinach + sorrel puree – lemon butter sauce 150
Crab lasagna – ginger emulsion – soft herbs 120
Silken tofu – enoki – cauliflower – shitake 85
Pork terrine – fig jam – toasted sourdough 90
Slow cooked pork jowl – cuttlefish – seaweed – black garlic 135

Roasted Grouper – calamari – mushroom – lobster – matelote ‘Bilson’ 240
Crispy skinned Sea Bream – wilted radicchio – agro dolce 185
Roasted Snapper – pickled carrot – almonds – sherry vinegar 190
Crispy skinned Barramundi – BBQ corn – shiitake 190
Hanger steak – sweet + sour échalotes – spinach 150
100 gr roasted ‘Stockyard’ fillet – BBQ potato cream – red wine sauce 190

Local baby potatoes – sour cream – chives 45
Steamed broccolini – preserved lemon butter 45



5 March 2020 to 30 March 2020

5 course tasting menu 440

Beverage pairing 390

Brandade crostini - salmon roe - lardo - bali long pepper

2014 Vino #8 reserve pinot noir + chardonnay

Sea bream crudo - tomato water - soft herbs

2016 Sete vales vinho branco - douro portugal

BBQ king prawn - chorizo - leeks

2018 Jim barry watervale riesling - clare valley australia

Crispy skinned Snapper - roasted baby beetroots - lentils

2017 Vina ventisquero 'grey' pinot noir - maipo chile

Or

BBQ pork loin - spinach - shiitake - carrot puree

Rogue ales hazelnut brown nectar - oregon USA

Warm sake baba - vanilla cream - nashi pear

Yagamata masamune umeshu

Tasting menu to be enjoyed by the entire table

All prices + 10% tax and 7% service charge



5 course vegetarian tasting menu 370

Beverage pairing 390

Charcoal eggplant sushi

DB 2 Japanese whisky – bitter bianco – lavender soda

Warm cherry tomatoes – lemon basil – stracciatella

2017 Casa marin cartagena sauvignon blanc – san Antonio chile

Silken tofu – enoki – cauliflower – shitake

2015 Columbia crest chardonnay – columbia valley usa

Roasted globe artichoke barigoule – almond sauce

2013 Paul jaboulet les jalets blanc crozes hermitage – rhone france

Warm sake baba – vanilla cream – nashi pear

Yagamata masamune umeshu

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