



ADAPT©

5 course tasting menu 340++

Brandade tartine – lardo – herbs

Kombu cured snapper – sea water jelly – sea grape

Bajobaisse – saffron potato – rouille – croutons

BBQ kingfish – burn onion – bordelaise sauce
pommes anna

Peach + kalamansi soufflé – chantilly

Tasting menu to be enjoyed by the entire table
All prices + 10% tax and 7% service charge



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Snacks 40k

Lombok whitebait – ginger aioli

Miso

Edamame

Entrees 95k

Bajo Grouper crudo – rambutan – chili – fig leaf oil

Chilled agedashi – daikon – dashi

Selection of sashimi + sushi

Yellow fin tuna tartare – eschallot – chive – egg yolk

Mains 165k

Charcoal coral trout – roasted corn + shitake seaweed butter

Crispy skin snapper – pumpkin seed mole – spinach – pepitas

Roasted pumpkin risotto – cured lemon – mascarpone – sorrel

BBQ pork loin + cheek – carrot puree – pork jus

Desserts 60k

Sake baba – Yakult ice cream – tropical fruits

Baked cheesecake – miso honey

Charcoal + vanilla panna cotta – black sesame ice cream

Peach + kalamansi soufflé – chantilly