



ADAPT©

*5 course tasting menu 350++*

Brandade tartine – lardo – herbs

Pompano crudo – cucumber + herb juice

Bajobaisse – saffron potato – rouille – croutons

Coral trout – cauliflower – sherry vinegar  
pommes anna

Chocolate mousse – chocolate crisp – olive oil – salt

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

Baby squid chicharon

Edamame

Miso

Uni nigiri (1) 100

Coddled egg 100

### Entrees 95k

Scallop crudo – lemon jam – sorrel – radish

Burrata – roasted pumpkin – nasturtium vinegar

Selection of sashimi + sushi

Yellow fin tuna tartare – chive – egg yolk

Seared hamachi – BBQ tomato – shiso

### Mains 165k

Charcoal coral trout – roasted corn + shitake seaweed butter

Crispy skin snapper – caramelized onion – bone sauce

Spinach + wild greens risotto

BBQ pork loin + cheek – carrot puree – pork jus

Grilled beef fillet – slow roasted tomato – black olive (+50k)

### Desserts 60k

Baked cheesecake – miso honey

Passion fruit soufflé – chantilly

Chocolate mousse – chocolate crisp – olive oil – salt

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