## **APPETISERS**

| EDAMAME<br>Tom yum salt                   | 6  |
|---|----|
| BLACK COD CROQUETTES Dynamite sauce, dill | 12 |

## **STARTERS**

| FRIED CALAMARI Lime garlic aioli  | 15 |
|---|----|
| BRAISED BEEF BAO Short rib, galbi glaze, coriander, red chilli, fried onion | 18 |
| WAGYU BEEF GYOZA Soy sesame dip   | 17 |
| KOREAN FRIED CHICKEN Korean sauce   | 17 |
| SHRIMP TEMPURA Red chilli, spring onion, mango mayo                         | 16 |
| WAGYU BEEF SKEWERS Black pepper sauce, fried onion                          | 22 |
| CHICKEN SKEWERS Peanut sauce, chives  | 15 |

### **CAVIAR**

| CAVIAR HERITAGE SYRIAN 50G   125G<br>Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi Crème fraîche   | 110 / 275 |
|---|-----------|
| CAVIAR HERITAGE OSCIETRA 50G   125G<br>Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi Crème fraîche | 150 / 375 |

## **RAW**

| TUNA TATAKI Capsicum relish, balsamic pearls, pink peppercorn dressing | 22 |
|--|----|
| WAGYU BEEF TATAKI<br>Truffle ponzu, fresh truffle                      | 28 |

#### **MARKET**

| BURRATA TOMATO SALAD Candied curry walnuts, red endive  | 19 |
|---|----|
| GEM LETTUCE SALAD Radicchio, radish, candied pecans, edamame, puffed rice, ginger sesame dressing | 22 |
| CRISPY DUCK SALAD Crispy aromatic duck, pine nuts, pomelo, pomegranate                            | 25 |
| KALE AND MANGO SALAD<br>Mango, fresh coconuts, granola, mandarin dressing                         | 16 |

#### **MAINS TO SHARE**

| TOMAHAWK 1.2 KG Black pepper sauce, kombu butter                     | 225 |
|--|-----|
| SEA BASS 1.2 KG<br>Asian-style tomato sauce, crisp capers, basil oil | 120 |

## **MAINS**

| GRILLED SALMON Asparagus, shimeji mushrooms, edamame, asparagus jus                    | 32 |
|--|----|
| MISO CHILEAN SEA BASS Szechuan green chilli sauce                                      | 40 |
| CAULIFLOWER STEAK Capsicum relish, cauliflower purée, mint                             | 19 |
| GRILLED KING PRAWN  Mongolian sauce, caramelised lemon                                 | 52 |
| BLACK TRUFFLE "SUSHI RICE" RISOTTO Butternut squash, Parmesan mousse, fresh truffle    | 23 |
| WAGYU TENDERLOIN Kombu butter  | 80 |
| SATAY CHICKEN BREAST Coconut rice, bok choy, peanut satay sauce, coriander, red chilli | 26 |
| LOBSTER PASTA Butter-poached blue lobster, lobster reduction, chives                   | 35 |

# **SIDES**

| FRENCH FRIES Maldon sea salt                             | 7  |
|--|----|
| MISO MASHED POTATO Brown butter breadcrumbs              | 7  |
| STIR-FRIED SEASONAL MUSHROOMS Black pepper sauce, chives | 12 |
| KIMCHI FRIED RICE Red chilli, crisp onion                | 15 |
| BOK CHOY<br>Crispy garlic                                | 8  |