

/THE MENU/

/SMALL PLATES/

SALMON RILLETTE (1) (2) Brown toast - soft boiled egg - greens	\$30.00	
SEAFOOD TEMPURA (**) California maki - ginger - soy	\$30.00	
SNAPPER CEVICHE Tiger's milk - wasabi spume - arugula - herb oil	\$30.00	
CAULIFLOWER FRITTERS Cauliflower - sweet chili - micro greens	\$30.00	
POACHED ASPARAGUS (*) Couscous - burnt butter - parmesan chips	\$30.00	
/BIG BOWL SALADS/		
SEARED TUNA NIÇOISE Yellow fin tuna - olives - tomato - beans Soft boiled egg - tarragon dressing	\$35.00	
DILL & PERNOD CURED SALMON I Fennel - tomato confit - assorted greens	\$35.00	
CAJUN CHICKEN OR PRAWN CAESAR Romaine - garlic croûtons - anchovies - Parmigiano reggiano	\$35.00	
SMOKED DUCK Lychees - beetroot - citrus - greens - miso spume	\$35.00	
FRESH GARDEN BOWL Assorted greens - confit tomato Tomato basil bruschetta	\$35.00	
PANKO FISH FINGERS - GREENS Malt vinegar tartar - beetroot - assorted greens	\$35.00	
Gluten free options available! Kindly let us know, we will be pleased to prepare a suitable menu to meet your needs. All prices are inclusive of 10% service charge & 16% goods & services tax		

















/BIG BOWL SOUP/

SEAFOOD BISQUE (1) (1) Scallops - prawn - cognac	\$40.00
SEAFOOD LAKSA Soft boiled egg - prawn - fish scallops - tofu - coconut spume	\$40.00
BANANA SHALLOT Truffle oil - roasted onion	\$20.00
SPICY CHICKEN - LEMONGRASS BROTH	\$25.00
ROASTED ARTICHOKE VELOUTÉ 🐧 🗓	\$25.00
/PASTAS/	
TAGLIATELLE - CHICKEN RAGOUT Peppers - parmesan	\$40.00
SPAGHETTI CARBONARA Pancetta - parmesan	\$40.00
NAPOLITANO Tomato compote - fried basil	\$40.00
ROASTED BUTTERNUT - ALMOND RAVIOLI Butternut - vanilla - amoretti - balsamic	\$40.00

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/MAINS/

\$50.00
\$40.00
\$50.00
\$50.00
\$45.00
\$35.00
\$30.00
\$150.00

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Dairy Alcohol

/BURGERS/

WAGYU BEEF () () () () () () () () () (\$40.00
CHICKEN (In the content of the conte	\$35.00
SEAFOOD () () () () () () () () () (\$40.00

/SANDWICHES/ WAGYU BEEF \$45.00 Red cabbage - cranberry - egg - cheese PULLED CHICKEN \$35.00 Labneh - peppers - potato wedges SMOKED SALMON \$35.00 Avocado - horseradish - potato chips /SWEETS/ EMOTION CHOCOLATE BANANA WITH RUM(*) \$25.00 Passion fruit gel - hazelnut streusel MANGO CHEESECAKE \$25.00 Coconut malto - chocolate crumble

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FRESHLY CARVED SEASONAL FRUIT PLATTER











\$25.00