

tippling



club

## DINNER MENU

Steamed brioche, jamon, manchego



Potato terrine, bone marrow, balsamic tonburi



Pea & mint tart



Nori cracker, kohada, yuzu avocado, cucumber



Wagyu tartare taco, cumin ketchup, cotija



Shepherdless pie



Black lime sorbet, garlic oil, coconut



Cold smoked madai, artichoke barigoule,  
pickled garlic, chive



Hokkaido scallops, faux boudin noir, celeriac,  
cauliflower velouté



Foie gras cheesecake, blueberries, yoghurt,  
pine nut & walnut



Wild turbot, caramelised celeriac, chestnut,  
fermented mushroom & thyme dashi



A5 wagyu, kampot pepper, spinach,  
pomme gaufrette



Sweet treats



Carbonated grapes



Sake for breakfast



Apple tart, 20 year mirin, tonka ice cream

\$190++

with pairing \$295++