



GRILLED SPECIALTIES

All grilled meat are served with roasted whole garlic
& heirloom cherry tomatoes

 **mbs 4 australian wagyu rump (220gm) - \$33**
recommended pairing
klein constantia kc cabernet sauvignon merlot (south africa)


30 days dry-aged t.bone steak (400gm) - \$65
recommended pairing
mitolo jester shiraz 2016 (australia)

45 days dry-aged bone in ribeye (600gm) - \$85
recommended pairing
stéphane ogier syrah d'ogier 2016 (france)

 **a4 japanese kagoshima wagyu beef sirloin (200gm) - \$90**
recommended pairing
la spinetta cp barbera 2014 (italy)

 **grain-fed lamb rack (350gm) - \$38**
recommended pairing
montlandrie 2014 (bordeaux)

us pork barbecue spare ribs (350gm) - \$30
recommended pairing
famille perrin ventoux rouge 2018 (france)

 **new zealand sea bream with crispy skin (180gm) - \$38**
recommended pairing
franz haas pinot grigio 2017 (italy)

norwegian salmon trout (200gm) - \$30
recommended pairing
famille perrin luberon blanc 2018 (france)

CHOICE OF HOMEMADE SAUCE

chimichurri mint sauce | red wine jus | horseradish mustard cream
fresh herbs butter | black pepper mushroom port wine sauce


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SHARING MEAT & SEAFOOD PLATTER (2 pax)


from the sea - \$88
boston lobster tail, tasmanian mussels, tiger prawn, octopus, salmon trout
served with tomato cocktail sauce, hollandaise & seasonal vegetables

from the land - \$88
wagyu striploin, bbq beef skewer, lamb rack, fennel pork sausage,
spring chicken served with chimichurri sauce, truffle jus & potato mousseline

SIDES

 **24-hour brine hand-cut fries - \$8**
green yuzu mayo, grated parmesan cheese & chive

creamy cheese baby spinach - \$6
classic cream sauce folded with cheddar cheese

 **australian broccolini - \$8**
white wine infused, garlic chips & dressed with extra virgin olive oil

sautéed wild mushrooms - \$10
three types of seasonal wild mushroom, fine herbs, demi glaza & parsley

asparagus with poached egg - \$10
oven roasted with aged balsamic, poached egg, hollandaise foam & greens


 CHEF'S RECOMMEND


 VEGGIE

 MUST TRY

APPETIZERS

freshly shucked oyster
½ dozen – market price
served with vietnamese
ginger mignonette, housemade
cocktail sauce & lemon

 **black truffle**
mushroom emulsion - \$15
seasonal black truffle shaved,
puffed wild rice & kale & dash of
extra virgin olive oil

 **burrata cheese**
green salad - \$15
prosciutto ham, charred peaches,
heirloom tomatoes, roasted walnuts
& aged balsamico reduction with
extra virgin olive oil

baked brie cheese - \$16
rosemary, acacia honey,
fermented black garlic &
toasted baguette


salted crab cake - \$18
aji amarillo mayo, celeriac &
apple remoulade, fried kale
with sea salt

hiramasa king fish ceviche - \$24
calamansi cured king fish,
king crab & cucumber relish,
jamón iberico floss,
finger lime emulsion
& edible chrysanthemum

 **pan-seared foie gras - \$24**
port wine & blueberry compote,
slow-roasted duck breast,
rye crackers & affilla sprout

CHEF SIGNATURE

angus tenderloin & duck liver - \$46
swede & carrot purée, broccolini,
mushroom soil, black morel
with demi-glace sauce

 **spicy seafood with capellini - \$28**
scampi, hokkaido scallop, blue mussel,
special “zhoug” spices, white wine,
chilli, parsley, cilantro &
extra virgin olive oil

lobster & scallop saffron risotto - \$34
cream fraiche, green sweet pea,
parmesan cheese, smoked mullet
bottarga zest & chopped chive

SWEET END



signature tiramisu - \$12

cream mascarpone, coffee soaked ladies
finger & dusted with cocoa snow

burnt banana & buttermilk waffle - \$12

chargrilled banana torched with
brown sugar, peanut butter ice cream,
crispy crumb & chocolate fizzy

valrhona chocolate cake with berries coulis - \$12

vanilla ice cream, gold feuilletine
& macadamia nut brittle

BEVERAGE

water \$9

badoit sparkling | still water 750ml

soft drinks \$3.90

coke | coke light | sprite
rootbeer | soda water
ginger ale

coffee

long black \$5
americano \$5
latte \$6
cappuccino \$6
flat white \$5
espresso double espresso \$5

tea \$6

earl grey | english breakfast
mint tea | chamomile
green tea | oolong tea

fresh pressed juices \$8

orange | green apple | pineapple

citrus refreshers \$7

lemonade | green lemon juice
apple & mint slushy
iced lychee tea | iced lemon tea

for ice cream lovers \$10

iced matcha latte with
vanilla ice cream |
baileys with salted caramel
ice cream (alcoholic)
root beer float | mega affogato

bottled beer \$9

asahi | tiger | corona
hoegaarden | heineken