




COLD BITES

Salmon 104°F, Watercress Purée, Horseradish Cream, Pickled Onions	\$25
 Chili Lime Marinated Lobster, Avocado Salsa, Peach Foam	\$26
Cod Fish Confit, Pickled Shimeji, Aubergine Salsa, EVO Oil, Fine Sea Salt	\$28
Tiny Blini, Beet Fluid Gel, Crème Fraîche, Salmon Pearl, Fennel Cress	\$22
Smoked Eel, Micro Cress, Fresh Fruit Salsa, Sake Yakitori Glaze	\$23
Alaskan Crab Leg Meat, Avocado Tian, Pomegranate Jelly, Cilantro	\$27
 Tofu Skin Stuffed Tiger Prawns, Pea Purée, Chili Soy Dressing, Kilauea Sea Salt	\$24
Tabbouleh, Chopped Parsley, Roma Tomato, Bulgur, Mint, Cinnamon Onion, Chilled Prawns	\$22
Hand Chopped Beef Tenderloin, Baby Capers, Chanterelle Mushrooms, Gherkins, Chives, Sour Cream	\$28
  Asparagus Tips, Iberico Ham, Saffron Grain Mustard Aioli, Chili Drops	\$23
Beet Sphere, Frozen Goat Cheese, EVO Oil, Rosemary Ash	\$25



VEGETARIAN



CONTAINS PORK



SPICY









CONTAINS ALCOHOL

Please inform one of our service talents, should you have any food allergies or intolerance. All prices are subject to 10% service charge and prevailing government taxes



WARM BITES

-  Crispy Vegetables, Spicy Tomato Sauce, Porcini Mushroom Powder, Shiso Cress \$25
- Fricassée of Lobster, Jerusalem Artichoke, Fish Jus, Spring Onion \$28
-  Caramelised Sous Vide Shallots, Blue Cheese Chunks, Roasted Fig, Carrot Vanilla Purée \$24
-  Butter Poached Lobster, Prosecco Foam, Oscietra Caviar \$29
-  Chorizo And Fava Beans Ragout, Sous Vide Reef Fish, Basil Pesto \$25
- Mini Water Prawn Patties, Light Lemon Garlic Sauce, Pickled Ginger, Wakami, Espelette Chili \$24
-  Winter Black Truffle, White Asparagus Brûlée, Charred Yellowfin Tuna, Grana Padano Wafers, Chilli Cress \$30
- Salmon Roulade, Sautéed Rucola, Capers, Piccata Sauce, Penja Peppers \$28
- Panko Crispy Prawns, Pineapple Salsa, Lemongrass Mayo, Dry Coriander Powder \$26
- Crispy Langoustine Ravioli, Beet And Sour Mango Salsa, Pine Nut Pesto \$27
-  Vodka & Champagne Infused Watermelon Relish, Seared Scallops, Spicy Ginger, Lemon Foam \$29



VEGETARIAN



CONTAINS PORK



SPICY



CONTAINS ALCOHOL

Please inform one of our service talents, should you have any food allergies or intolerance. All prices are subject to 10% service charge and prevailing government taxes



WHEN YOU WISH UPON A STAR (sharing large tapas platters)

- | | |
|---|------|
|  Vegetarian Stuffed Vine Leaves | \$45 |
|  Lobster Popcorn, Chili Mayo,
Spicy BBQ Sauce | \$56 |
|  Littleneck Clams, White Wine, Lemon Juice,
Red Onion, Garlic, Fresh Thyme | \$65 |
|  Fresh Black Mussels, Saffron White Wine,
Italian Basil, Lemongrass, Green Olives | \$65 |
| Garlic Marinated King Prawns, Smoked Paprika,
Fresh Parsley | \$59 |
|  Crispy Fried Soft Shell Crab,
Home-Made Sweet & Sour Spices, Wasabi Mayo | \$54 |
| Crispy Baby Squid, Garlic Lemon Aioli,
Crispy Fried Drumstick Leaves, Fresh Lime | \$58 |
| Chilli Baby Octopus Confit, Grilled Nashi Pear,
Gorgonzola Cheese, Tarragon | \$55 |



VEGETARIAN



CONTAINS PORK

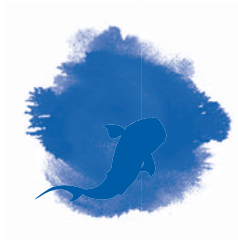


SPICY



CONTAINS ALCOHOL

Please inform one of our service talents, should you have any food allergies or intolerance. All prices are subject to 10% service charge and prevailing government taxes



DESSERT

Black Forest Cake

\$22

Light Coffee Ice Cream,
Chocolate Flakes, Berries

Tartlets with Strawberry

\$21

Flavoured Chantilly Cream and Fresh Mango,
Strawberry Sauce, Fresh Strawberry, Mint

White Chocolate with Passion Fruit Tube

\$21

Mango Agar, Peach Sorbet, Almond Crispy Base

Almond Crepe

\$21

Mint Sorbet, Peach Sauce, Fresh Raspberry,
Mint, Almond Flakes

Apple Pie with Vanilla Ice Cream

\$21

Cinnamon Powder, Roasted Hazelnuts,
Almond Flakes, Powdered Sugar



VEGETARIAN



CONTAINS PORK



SPICY



CONTAINS ALCOHOL

Please inform one of our service talents, should you have any food allergies or intolerance. All prices are subject to 10% service charge and prevailing government taxes