



# M Menu

## BOARDS

4 cheese board with condiments 🍷🍷

*daily selections from cheese master Antoine Zaruba, sourdough toast*

\$268

prosciutto di parma 24 months

*freshly sliced prosciutto di parma 24 months*

\$268

Sichuan peppercorn duck prosciutto

*French duck breast, Sichuan and Sansho peppercorns*

\$288

## SMALL BITES

truffle beef tartare

*black truffle, egg yolk, shimeji mushroom (bone marrow +\$60)*

\$168

seared tuna

*Blue-fin Tuna, avocado, chilli lime dressing*

\$188

Hokkaido scallop ceviche

*grapefruit, calamansi gel, pickled daikon*

\$158

baby cuttlefish 🍷

*tender baby cuttlefish from Bari, Italy with pistachio, parsley, olive oil*

\$178

crab meat tartare

*potato mille-feuille, crab meat tartare*

\$158

wagyu toast 🍷

*wagyu toast, wasabi mayonnaise*

\$158

heirloom tomato salad

*heirloom tomatoes, pine nuts, burrata, basil oil*

\$158

grilled Padron pepper

*crispy garlic, cajun aioli*

\$118

grilled Scottish scampi

*garlic herbs butter, chili*

\$188

signature french fries

*signature chips with aioli dips*

\$78



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## MAINS

roasted yellow chicken (for 2-4) <i>roasted yellow chicken, seasonal vegetables, Japanese rice</i>	\$628
dry aged 21 day Carima rib eye <i>dry aged Carima rib eye (300g), beef jus, signature french fries</i>	\$488
Gandagai lamb rack 🍷 <i>pistachio, port wine sauce</i>	\$298
braised beef cheek 🍷 <i>New Zealand beef cheek, mash potato, baby carrots</i>	\$258
crispy amadai <i>Uroko-yaki, tilefish, green asparagus, miso mustard sauce</i>	\$258
Carabinero risotto <i>Spanish red king prawn, bisque, asparagus, tarragon</i>	\$428
grilled octopus gnocchi <i>crispy gnocchi, spicy pomodoro sauce</i>	\$248
black truffle pasta 🍷 <i>tagliatelle, wild mushroom, truffle cream sauce</i>	\$238
creamy bucatini <i>Sichuan duck breast, caviar, white wine cream sauce</i>	\$288

## DESSERT

Basque Cheesecake, mixed berries sauce	\$88
classic tiramisu	\$88
chocolate mandarin, chocolate crumbles	\$88
baked Epoisse cheese, sourdough	\$248