



Menu

BOARDS

4 cheese board with condiments 🍷🍷 \$268
daily selections from cheese master Antoine Zaruba, sourdough toast

prosciutto di parma 24 months \$268
freshly sliced prosciutto di parma 24 months

SMALL BITES

truffle beef tartare \$168
beef tartare, truffle puree, shimeji mushrooms

foie gras tart \$168
foie gras tart, smoked shitake, blueberry

Hokkaido scallop carpaccio \$158
Hokkaido scallop carpaccio, calamansi, chives, Beurre Blanc sauce

baby cuttlefish 🍷 \$178
tender baby cuttlefish from Bari, Italy with pistachio, parsley, olive oil

crab meat tartare \$158
potato mille-feuille, crab meat tartare

wagyu toast 🍷 \$158
wagyu toast, wasabi mayonnaise

grilled Poblano peppers \$128
mild chili peppers from Mexico

signature french fries \$78
michelin 3 stars Chef Pierre Koffmann's signature chips with aioli dips



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MAINS

dry aged 21 day Carima rib eye (for 2-4)	\$788
<i>dry aged Carima rib eye (500g), Michelin 3 stars Chef Pierre Koffmann's signature chips</i>	
roast Yellow Chicken, seasonal mushrooms, Japanese Rice (for 2-4)	\$588
<i>roast Yellow Chicken, seasonal mushrooms, Japanese Rice</i>	
lamb rack	\$288
<i>lamb rack, eggplant, pistachio, red wine jus</i>	
duck leg confit	\$268
<i>duck leg, baby carrots, mandarin, chicken jus</i>	
beef cheek risotto 🍷	\$268
<i>beef cheek risotto, bone marrow, saffron</i>	
red Carabinero prawn paccheri pasta 🍷	\$318
<i>Carabinero prawn, paccheri, bisque, tarragon</i>	
Australian Kinkawooka mussels	\$288
<i>with white wine, garlic and thyme</i>	
wild sea bass	\$268
<i>wild sea bass, green asparagus, dill, fish sauce</i>	