

SMALL PLATES

Local Tiger Prawn Fritto - \$8

Shisho Leaf, Prawn Emulsion

Oriental Millefeuille - \$12

White Anchovy, Mala Glaze, Baby Leaf

Hakka Pork Belly Bruschetta - \$12

Gruyère Cheese, Baby Leaf

Aus Wagyu Croquettes - \$10

*Black Pepper, Onions, Mustard,
Trumpet Mushroom*

SHARING PLATES

COLD

Genting Highland Tomato (V) - \$12

Calamansi Juice, Honey

Spencer Gulf Hiramasa - \$42

*Ginger Flower Gastrique,
Perfumed Local Greens*

Iberico Bellota Ham 80g - \$40

Grapes, Pickles

HOT

BBQ Hispi Cabbage (V) - \$25

Guanciale, Sour Cream, Pistachio Purée

Organic Cauliflower (V) - \$25

House Blend Furikake, Multi Grain

MAINS

Crispy Scale NZ Chatham Island Blue Cod 200g - \$65

Fermented Black Bean Beurre Blanc, Cabbage, Ikura

NZ Lumina Lamb Rack "Roti" - \$88

*Oriental Spice Rub, Pickled Split Jus, Spring Onion Oil,
Green Chilli Purée*

Aus Wagyu Flank MBS8 220g - \$72

Black Pepper Croquettes, Pickled Mustard Green, Cauliflower

Juku Japanese Sustainable Wagyu A4 Ribeye - \$88 / 100g

Truffle & Yunan Cloud Bean Donabe (V) - \$62

*Caipo, Kailan, Nanatsuboshi
(Supplement Guanciale +\$12)*

HOUSE SPECIALTY

Cameron White Corn (V) - \$8

Different Textures of Corn

Shanghainese Hairy Crab Roe - \$35

Kyoto Soy Curd, Brown Crab, Uni

Fish Soy Collagen Soup - \$28

Marble Goby, Yuba Skin, Pork Skin, Bamboo Fungus

South Africa Island Abalone - \$28

Risoni, Sakura Ebi, Roasted Seaweed

DESSERTS

Almond (V) - \$22

Gavotte, Mochi, Nuts, Apricot

Japanese Sweet Potato (V) - \$20

Vanilla Ice Cream, Chantilly Cream

Trio of Okinawa Brown Sugar Madeleine - \$9

(V) - vegetarian

Kindly note that the same menu has to be enjoyed by the entire party.