

CURATE YOUR OWN SET

2-Course Set \$52++

Chef's Curated Appetiser, Choice of Main

3-Course Set \$62++

*Choice of 1 Appetiser (Chef's Curated, Hot or Cold Appetiser),
Choice of Main Course, Choice of Dessert*

4-Course Set \$72++

*Choice of 2 Appetisers (Chef's Curated, Hot or Cold Appetiser),
Choice of Main Course, Choice of Dessert*

CHEF'S CURATED APPETISER

Chef's Curated Appetiser - \$22

SIGNATURE APPETISER

*2-Course Supplement \$18 | 3-Course Supplement \$10
4-Course Supplement \$10*

Salmon Fillet - \$38

Bonito Ex Virgin Olive Oil Sauce,

US Wild Rice Salsa, Leafy Greens, Salmon Caviar

Ocean Jewels - \$38

Hokkaido Scallops, BBQ Octopus Tentacles,

Japanese Rice, Black Pepper Jus

MAINS

NZ Chatham Island Blue Cod - \$68

Suan Cai, Beurre Blanc, Hispi Cabbage

(Inclusion into Set Lunch +\$18)

48hr Slow Cooked USDA Prime Short Rib - \$72

Pistachio Puree, Fresh Salad

(Inclusion into Set Lunch +\$25)

Chargrilled King Prawn - \$62

*Garlic Chili Ragu, Shallot Soy Vinaigrette, Shanghainese
"Yakisoba"*

(Whole Maine Lobster Supplement +\$22)

BBQ Iberico Pork Rack - \$55

Grenaille Potato, Yam Puree, Mustard Albufera

Australia Mt Barker Chicken Supreme - \$48

Silken Potato, Herbal Jus, Cultivated Mushroom

Braised Thousand Layer Tofu Donabe (V) - \$38

Mapo Style Impossible Meat Ragu

COLD APPETISER

2-Course Supplement \$10

Wakamatsu Strait Yellowtail - \$28

Somen Noodles, Pickles, Green Shiso Gastrique

Marinated Heirloom Tomato (V) - \$22

Grapes, Chrysanthemum Jelly, Yuzu Vinaigrette

HOT APPETISER

2-Course Supplement \$10

Duck Rillettes - \$28

Duck Leg, House Teriyaki Sauce, Braised Shallots, Aerated

Silken Potato, Onsen Egg

Glazed Japanese Nasu (V) - \$22

Holland Graffiti Eggplant, Miso Sake Glaze, Soubise Puree,

Garden Salad

DESSERTS

Oriental Happiness (V) - \$20

Lychee, Almond, Royal Tea

The Classic - \$20

Millefeuille, Caramelised Apple Compote,

Tahitian Vanilla Ice Cream

Lemon Scented Pound Cake - \$20

White Chocolate, Pistachio, Coconut Ice Cream, Grapes