

## SHARING PLATES

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### Graffiti Eggplant - \$22

*Miso, Sake, Praline*

### Organic Cauliflower - \$25

*House Blend Furikake, Multigrains*

### BBQ Toyama Bay Firefly Squid - \$27

*Garlic, Shallot, Xinjiang Spices*

### Crispy Pork Belly - \$28

*Fermented Prawn Paste*

### Heirloom Tomatoes - \$28

*Flower Tea, Yuzu, Sorrels*

### Sour Dough - \$12

*French Butter, Sea Salt*

## MAINS

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

*Spinach Purée, Fermented Black Bean Beurre Blanc*

### Aus Wagyu Oyster Blade MBS6 220g - \$82

*Black Pepper Croquettes, Cauliflower, Black Trumpet*

### NZ Spring Lamb Rack - \$88

*Mongolian Curry Jus, Silken Potato, Cumin*

### BBQ Trio King Prawn - \$62

*Garlic Chilli Ragu, Spaghetti "Cong You Style"  
(Supplement 1pc Prawn +\$18)*

### Mapo Style Thousand Layer Tofu - \$36

*Tubers, Impossible Meat, Spices*

## HOUSE SPECIALTY

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### Shanghainese Hairy Crab Roe - \$35

*Pickled Chilli, Brown Crab, Uni*

### South Africa Abalone "BBQ" - \$28

*Pearl Barley, Kombu, Barbeque Sauce*

### Straits Catch - \$28

*Marble Goby, Pig Skin, Soy Collagen,  
White Peppercorn*

## DESSERTS

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### Japanese Sweet Potato (V) - \$20

*Vanilla Ice Cream, Chantilly Cream, Hazelnut*

### Milk Curd - \$18

*Pistachio, Greek Yogurt, Valrhona Ivoire Chocolate*

### Trio of Okinawa Brown Sugar Madeleine - \$9

(V) - vegetarian

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