

APPETISER

Heirloom Tomatoes - \$25

Flower Tea, Yuzu, Sorrels

Shanghainese Hairy Crab Roe - \$35

Pickled Chilli, Brown Crab, Uni

Hokkaido Pork Belly "Congee" - \$24

Dried Cuttlefish, Lardo, Judas Ear

South Africa Abalone "BBQ" - \$28

Pearl Barley, Kombu, Barbeque Sauce

Straits Catch - \$28

Marble Goby, Pork Skin, Soy Collagen,
White Peppercorn

MAINS

Crispy Scale NZ Chatham Island Blue Cod - \$45

Spinach Purée, Fermented Black Bean Beurre Blanc

Aus Wagyu Oyster Blade MBS6 - \$55

Black Pepper Croquettes, Cauliflower, Black Trumpet

NZ Spring Lamb Rack - \$65

Mongolian Curry Jus, Silken Potato, Cumin

BBQ King Prawn - \$42

Garlic Chilli Ragu, Spaghetti "Cong You Style"

Mapo Style Thousand Layer Tofu - \$32

Tubers, Impossible Meat, Spices

SHARING PLATES

Graffiti Eggplant - \$22

Miso, Sake, Praline

Organic Cauliflower - \$25

House Blend Furikake, Multigrains

BBQ Toyama Bay Firefly Squid - \$27

Garlic, Shallot, Xinjiang Spices

Sour Dough - \$12

French Butter, Sea Salt

DESSERT

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.