

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

Crispy Pork Belly - \$28

Fermented Prawn Paste

Sour Dough - \$12

French Butter, Sea Salt

HOUSE SPECIALTY

Shanghainese Hairy Crab Roe - \$35

Pickled Chilli, Brown Crab, Uni

South Africa Abalone “BBQ” - \$28

Canton Cheung Fun, Dried Shrimp Ragu, Pickles

Pork Collagen Bone Broth - \$28

Soft Bone Cartilage, Fungus, Lotus Root, Soy Milk

Peruvian Tamarillo - \$28

Chrysanthemum, Amela Tomato, Passionfruit

MAINS

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

GG French Poulet Leg - \$38

Truffle Cong You Vinaigrette, Noodles

Iberico Albanico Rose “Charsiew” - \$58

Daikon Roll, Stone Fruit, Tomato Salsa

Mapo Style Thousand Layer Tofu - \$36

Tubers, Impossible Meat, Spices

DESSERTS

Japanese Sweet Potato (V) - \$20

Vanilla Ice Cream, Chantilly Cream, Hazelnut

Pahang Jackfruit - \$18

Sago, Pomelo, Vanilla Ice Cream

Trio of Okinawa Brown Sugar Madeleine - \$9

(V) - vegetarian

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