



M E N U

LIGHT BITES

Koffmann Pomme Frites — \$12
Double-cooked, crisp and fluffy, lightly seasoned

APPETISERS

Pissaladière (Caramelised Onion & Anchovy Tart) — \$28
White Anchovies, Black Olive Caramel, Rye Bread
Sweet, savoury and deeply umami with a crisp base

Pan-Seared Foie Gras — \$32
Apple & Pear Chutney, Brioche
Buttery richness balanced with gentle sweetness and acidity

Jerusalem Artichoke Soup — \$18
Hazelnuts, Truffle, Truffle Sandwich
Velvety, earthy and aromatic with deep truffle notes

Omelette, Japanese Egg & Uni — \$28
Soft, creamy and umami-rich with delicate ocean sweetness

GRAINS & WHEAT

Linguine Cacio e Pepe — \$48
Roasted Scallops, Black Pepper Sauce
Silky, peppery and savoury with sweet scallop finish

MAIN COURSE

Beef Wellington (for 2 to share) — \$188
Angus Fillet, Mushroom Duxelles, Puff Pastry
Perfectly baked, tender centre with rich, earthy depth and a golden crust

Roasted Black Cod, Cherry Tomato Sauce — \$52
Silky, flaky cod with a light, tangy tomato finish

Braised USDA Short Ribs, Mashed Potatoes, Red Wine Sauce — \$56
Slow-braised for tenderness, rich and hearty with a deep, savoury finish

Whole Roasted Sakura Chicken (2-3 to share) — \$88
Osmanthus Glaze, Mushroom Sauce
Juicy, aromatic and lightly sweet with a savoury finish

A 10% service charge will be applicable to dine in only

OUR BUTCHERY CUTS

Red Boy Wagyu Sirloin MB_{4/5} — \$21.50 / 100g
Balanced marbling, rich beef flavour with a clean finish

Miyazaki Gyu A₄ Sirloin — \$30.00 / 100g
Buttery texture with refined, delicate richness

Miyazaki Gyu A₃ Sirloin — \$24.00 / 100g
Light, even marbling with a clean, delicate beef profile

US Prime Wagyu MB_{4/5} — \$20.5 / 100g
Well-balanced marbling with a rich, approachable beef flavour

Australia Grass-Fed Wagyu Prime Tomahawk MB_{3/4} — \$20.00 / 100g
Well-balanced marbling, tender cut with a clean beef profile

New Zealand Lamb Rack — \$11.90 / 100g
Herbaceous, juicy and naturally sweet

Mangalica Pork Collar — \$14.80 / 100g
Exceptionally juicy with rich, buttery fat

Seasonal Vegetables — \$15.00 per guest
Fire-kissed, lightly charred for natural sweetness

DELICATESSEN

Cheese Selection — \$38 (2 guests) | \$48 (4 guests)
Curated cheeses with varied textures and depth

Sausage Selection — \$38 (2 guests) | \$48 (4 guests)
House-style sausages, bold and savoury

Charcuterie Selection — \$38 (2 guests) | \$48 (4 guests)
Cured meats with rich, complex flavours

DESSERTS

Homemade Tiramisu — \$18
Espresso-soaked sponge, mascarpone cream and cocoa finish

A 10% service charge will be applicable to dine in only