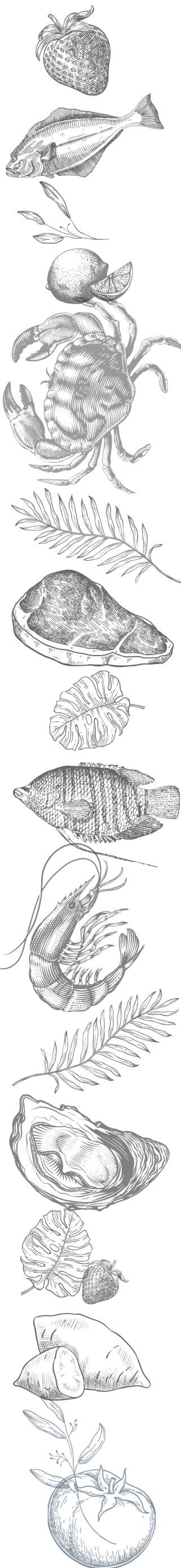


SMALL PLATES

Rye Sourdough with Garlic Confit	12
artisanal soy sauce / herbs	
Crispy Scottish Stingray	16
spicy glaze / peanut / lime	
Hokkaido Bafun Uni 🍳	12/pc
egg gribiche / grilled brioche	
Spot Prawn Ceviche (raw)	25
pineapple / yuzu / cardamon / tomato	
Dungeness Crab Kataifi	23
salted egg yolk sauce / curry leaf	
Pan-seared Hokkaido Scallops 🍳	29
butternut squash / sage butter milk crumb	
Octopus Tentacle	27
chorizo vegetables / harrisa yoghurt	
Chef's Signature Grilled Cabbage 🍳	16
rosemary cream cheese / peanut chili	
Jerusalem Artichoke 🍳	18
brown butter chesnut / fines herbes pecorino cheese	
Charred Brussel Sprouts	18
scallop & shrimp XO sauce	
Grilled Broccoli	13
gorgonzola sauce / pine nuts	
Truffle Fries	13
parmesan snow / truffle oil	
Turple Cheese Pancetta Mac & Cheese	16
smoky pork jowl / cheddar parmesan / mozzarella	
Spicy Cod Pasta	28
fusili bucati / calabrian chili fennel / grana padano crumb	
White Clam Claypot Rice 🍳	32
collagen broth / dashi / tobiko	



DRY-AGED FISH

FRESH IS BORING !
that's why we carefully dry-aged each fresh
catch in-house to unlock richer flavors,
firm-tender texture & heightened umami
flavor profiles!
Ask for a tour !

Seasonal Fish

Do ask our servers for today's catch

Swordfish Belly 35


Estuary's spice rub / pimento

Signature Aged Hamachi  37
toasted koji cream sauce

MEAT

Bone-in Chicken Thigh 22
jerk spice / jalapeno beurre blanc

Wagyu Picanha Steak MBS 5+ 200g 38
wild mushroom / Red wine bordelaise

Sakura Pork Chop 500g  68
black grape agrodolce / fennel pollen

Cut of the week
Ask us !

SWEETS

Churros 14
chocolate dip

Valrhona Chocolate Mousse Cake 18
amarena cherry / sea salt

Sticky Date Pudding  15
butterscotch / vanilla ice cream

Dessert of the week
Ask Us!

