













HEIRLOOM TOMATO SALAD (V) \$28

Stracciatella, Figs, Barbecued Grapefruit Fluid, Mint

TACOS (V) \$18

Guacamole, Sour Cream, Pomegranate Seeds



SEABASS CRUDO \$21

Banana Shallots, Jalapeños, Blood Oranges

ATLANTIC SALMON GRAVLAX \$21

Dill Whip, Rösti, Marinated Roe

HAMACHI \$26

Leche de Tigre, Buttermilk, Mango, Radish, Herb Oil

THE TERRACE FAVOURITES

PAN-FRIED VEGAN TRUFFLE-FLAVOURED GYOZAS (V) \$16

Black Vinegar, Chilli

TJ BARBECUED WINGS \$18

Tamarind Glaze, Cucumber & Melon Relish

JAMON CROQUETTES (P) \$18

Smoked Bell Pepper Dip, Crispy Nori, Button Mushrooms

PECORINO TRUFFLE FRIES (V) \$16

Grated Pecorino, Truffle Oil

METRO BRIOCHE DOG (P) \$18

Frankfurter Sausage, Braised Slaw, Gherkin Relish, Mushroom Ketchup

ROASTED CHICKEN LEG \$21

Ponzu Yuzu, Furikake, Spring Onions, Rice

BARBECUED LAMB NECK \$27

Miso Burnt Cauliflower, Molasses, Pickled Blackberries

CHICAGO BEEF CRUSHER (P) \$28

3 Sliders | Bacon Powder, Double Cheese, Onions, served with Fries

FIRED OCTOPUS \$31

Potato Espuma, Tomato Confit, Castillo de Canena

12-HOUR SLOW-COOKED BEEF SHORT RIBS (A) \$34

Red Wine Glaze, Asparagus, Rapeseed Mayo, Toasted Hazelnuts





(V) Vegetarian (P) Contains Pork (A) Contains Alcohol

All prices subject to 10% service charge and prevailing GST













