

3 COURSE MENU

\$39++

APPETIZERS

KANPACHI

Daikon | Toki Apple | Garden Sorrel
OR

'A4 OHMI BEEF' (Add \$12)

Smoked | Beetroot | Amaou Strawberry
OR

JAPANESE HORSEHAIR CRAB (Add \$9)

Lemongrass | Potato | Manchego
OR

CRISPY TOFU (Add \$9)

Homemade Tofu | Wild Mushrooms
Foie Gras Emulsion

MAIN

BOSTON LOBSTER

Angel Hair Pasta | Hijiki Seaweed
OR

'KUHLBARRA' BARRAMUNDI

Charcoal Grilled | Carrot | Saikyo Miso
OR

'IBERIAN' PORK JOWL (Add \$10)

Celeriac | Asparagus | Szechuan Pork Jus
OR

CHALLAND DUCK (Add \$14)

Breast | Tortellini | Chervil Root
OR

'TAJIMA SHORTRIB' (Add \$22)

King Oyster | Ratte Potato | Perigord Jus

DESSERT

AMAOU STRAWBERRY

Vanilla | Lychee | Elderflower
OR

APPLE TART TATIN (Add \$9) APPROX 20 MIN

Apple Compote | Hokkaido Milk Ice Cream
Almond

4 COURSE MENU

\$55++

KANPACHI

Daikon | Toki Apple | Garden Sorrel

CRISPY TOFU

Homemade Tofu | Wild Mushrooms
Foie Gras Emulsion

'KUHLBARRA' BARRAMUNDI

Charcoal Grilled | Carrot | Saikyo Miso
OR

BOSTON LOBSTER

Angel Hair Pasta | Hijiki Seaweed

AMAOU STRAWBERRY

Vanilla | Lychee | Elderflower

Inclusive of Coffee or Tea

Wine Pairing (3 Glasses) - \$38++

Wine Pairing (4 Glasses) - \$48++

Please approach our staff for lunch wine offer

A multi-sensory tasting of various dishes,
Focusing on the gustatory system, senses
And high culinary art. Sampling portions of
chef's Signature dishes in one sitting,
designed to be enjoyed by the whole table.



5 COURSE MENU

\$88++

KANPACHI

Daikon | Toki Apple | Garden Sorrel

CRISPY TOFU

Homemade Tofu | Wild Mushrooms
Foie Gras Emulsion

JAPANESE HORSEHAIR CRAB

Lemongrass | Potato | Manchego

'KUHLBARRA' BARRAMUNDI

Charcoal Grilled | Carrot | Saikyo Miso
OR

CHALLAND DUCK

Breast | Tortellini | Chervil Root
OR

'TAJIMA SHORTRIB'

King Oyster | Ratte Potato | Perigord Jus

AMAOU STRAWBERRY

Vanilla | Lychee | Elderflower

Inclusive of Coffee or Tea

Executive Chef

Haikal Johari

Chef De Cuisine

Sufian Zaini