

ALA CARTE MENU

STARTERS

TOMATO GAZPACHO \$14

Tomato gazpacho

Tomato Gazpacho . Melons . Basil Oil

FOIE GRAS \$18

Pear chutney . Pina Colada

Pan seared foie gras on a bed of pear chutney accompanied by grilled pear

TUNA TATAKI. \$14

Mirin . Avocado Salsa . Wasabi Puree

Mirin enchanche tuna tataki on a bed of Avocado salsa & wasabi puree .

SOUP OF THE DAY \$10

Kindly check with the server for the soup of the day.

MAIN COURSE

SEAFOOD RISOTTO \$38

Prawn . Scallops . Cod

Freshly Seared Seafood on a bed of creamy risotto and parmesan shavings

WAGYU TENDERLOIN. \$48

Mushroom Puree . Asparagus . Baby Carrot

Char Grilled Tenderloin accompanied with creamy potato puree . Asparagus . Mushrooms Duxelle & red wine sauce

MISO COD \$46

Mushroom Puree . Asparagus . Baby Carrot

Oven Baked Miso codfish on a bed of mushroom puree topped with mushroom orzo ragout & bonito dressing

PORK JOWL RISOTTO \$38

Pork Jowl . Risotto . Fruikkake

Pork Jowl Risotto with Creamy cauliflower & Toasted Furikkake

HONEY SOY SHORT RIBS \$45

Mash potato . Asparagus . Baby Carrot

Soy braised Short Ribs. Mash potato . Asparagus & Baby Carrot

DESSERT

CHOCOLATE MOUSSE \$8

Chocolate mousse . Orange .

Creamy Chocolate mousse with a hint of orange sauce .