

SMALL PLATES

Big flavors, small bites.

“COLD ONES”

WAGYU TARTARE Cornichons, Capers & Toasted Milk Bread	\$22
YELLOWFIN TUNA CRUDO Citrus Fennel Vinaigrette & Pickled Radish	\$22
SNOW CRAB CELTUCE SALAD Mustard Seeds, Aioli & Avocado	\$24
OKAYAMA OYSTER (twins/half doz) Charred Shallot with Champagne Mignonette	\$14/40

“HOT STUFF”

HOUSE SMOKED SALMON TARTLETS Capers, whipped leeks cream (4pcs)	\$14
TRUFFLE KOMBU FRENCH FRIES Salted Kelp & Parmesan	\$14
KOJI CHICKEN WINGETTE Toasted Sesame Sweet Garlic	\$16
TUSCAN KALE CHIPS Shaved Pecorino Cheese	\$14
CRISPY OCTOPUS Horseradish Mayo	\$16
TATER TOTS Glazed with Maple Butter	\$12

All prices are subject to 10% service charge & 9% GST



BINCHOTAN

Fire, smoke, done right.

OCTOPUS LEG Hazelnut Romesco, Dill Essence, Fennel Bulb, European Olive	\$24
ANGUS BEEF SHORT RIBS Balsamic Glazed, Pearl Onion, Golden Pear, Curled Endive	\$28
SEA SCALLOP Tarragon Mustard, Pickled Mustard, Toasted Pine Nuts	\$24
CAULIFLOWER Brown Butter, Cured Anchovies, Tomato Relish, Paprika	\$18
GREEN ASPARAGUS Citrust Béarnaise, Mixed Herbs, Pancetta, Preserved Kelp	\$20
MAITAKE MUSHROOM Scallion Mornay, Crème Fraîche, Crispy Garlic, Thyme	\$18

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For slow nights and second rounds.

DESSERT/BIG PLATES

MAINS

BAMBOO LOBSTER RISOTTO Lobster Bisque & Smoked Fish Roe	\$38
PESCATORE LINGUINE Medley of Shellfish in Creamy Basil Tomato	\$32
PORK STROGANOFF PAPPARDELLE Mushroom Pork Stew with Sour Cream	\$28
BRAISED THYME BEEF RAGU RIGATONI Slow Cook Beef in Red Wine Sauce	\$30
AGED RED SNAPPER Grilled, Wild Garlic Velouté & Pickled Pearl Onion	\$36
SHIO KOJI PORK RACKS Pan-Roasted, Caramelized Cauliflower & Grilled Leeks	\$36
WAGYU BEEF CHEEKS Slow Cook, Red Wine Sauce & Kale	\$44
AUS LAMB SHANK Braised, Rosemary Onion Jus, Butternut Squash	\$38

SWEETS

SPICED APPLE CRUMBLE Stout Ice Cream	\$14
CARAMELIZED WALNUT BANANA CAKE Madagascar Vanilla Gelato	\$16
COOKIES & CREAM CHEESECAKE Salted Caramel Gelato	\$14

A curated sharing menu with a spread of our best flavors that cover all bases for a night well spent.

CAN'T DECIDE?

DISCOVERY* 1 COLD, 2 HOT, 2 MAINS, 1 DESSERT	\$78++/PAX (2 PAX MINIMUM)
JOURNEY* 2 COLD, 2 HOT, 3 MAINS, 1 DESSERT	\$98++/PAX (2 PAX MINIMUM)

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THIS WEEK'S SECRET DISHES ARE WAITING. DARE TO ASK?

Some nights, you leave with a full belly. Other nights, you leave with a story.

Welcome to Rei.