

MENU

CHEF'S DAILY SPECIAL

Enquire about what Chef is able to whip up today

SOUPS

FLY TO THE MOON ★ 30

Chef's contemporary interpretation of Buddha Jumps Over the Wall, containing premium fish maw, abalone, sea cucumber, Shiitake mushroom, chicken thigh.

Add Rocket Fuel 10

UNDER THE SEA ★ 18

A delightful and tasty bisque, filled with seafood. Contains prawns, scallops, mussels, clams

PORCINI MUSHROOM MEDLEY (V) 12

COLD APPLE TEASERS

PONZU TUNA TATAKI ★ 13

MARINATED LEMON PEPPER SALMON 13

YUZU SHOYU OCTOPUS ★ 13

HONEY ROASTED PUMPKIN QUINOA (V) 8

SMOKED DUCK WITH TROPICAL SALSA 12

BONELESS CHICKEN WITH GOJI 13

MENTAIKO PRAWNS WITH EDAMAME 13

BROCCOLI WITH MISO SESAME SAUCE (V) 8

HONSHIMEJI STEW WITH TAMAGO 8

JUST BETTER FOOD

MISO CHICKY 16

Smoked Chicken Breast, Quinoa Potatoes, Kimchi, Mushrooms

KYOTO TUNA TATAKI 18

Flame-seared Ponzu-marinated Tuna, Japanese Soba Noodles, Mushroom, Roasted Butternut

SASSY SALMON 18

Lemon and Pepper seasoned Norwegian Salmon, Asparagus, Japanese Soba Noodles

WARM APPLE TEASERS

MENTAIKO DAUPHINOISE ★ 12

AUSSIE LAMB CHOP ★ 13

BEEF CHILLI CON CARNE 12

STEAK - FLATIRON STYLE ★ 19

PAN-SEARED SCALLOPS IN SHOYU 12

PRAWNS WITH TRUFFLE 12

SALTED EGG YOLK

PAN-SEARED SCALLOPS IN SZECHUAN BUTTER 13

HONEY CHILLI MID-WINGS 12

BAKED HONEY WINGS 12

PRAWN PASTE CHICKEN 12

SZECHUAN CHILLI PEPPER CHICKEN 12

TEOCHEW PRAWN ROLL 10

CHEESY WAGYU BALLS 12

MENU

PASTA / NOODLES

OCEAN LAKSA LINGUINE 20

Prawns, Scallops, Mussels, Sweet Clams in Laksa emulsion

SQUID INK SPAGHETTI 20

Prawn aglio e olio tossed with Arugula

SEAFOOD SPAGHETTI 20

Prawns, Scallops, Mussels, Sweet Clams in cream-based Tomato sauce

BEEF RIGATONI 18

Your all-time favourite Beef Bolognese with a Japanese curry twist

CHICKEN KRAPOW SPAGHETTI 18

Spicy Basil Chicken in Sweet Tamarind sauce

CARBONARA UDON 18

Japanese influenced blend of Truffles and Miso Cream topped with an Onsen egg

MISO SALMON SOBA 19

Roasted Miso Salmon in velvety smooth veloute sauce

ALFREDO PARPADELLE (V) 16

Assorted Forest Mushrooms baked in Extra Virgin Olive Oil

RICE

SMOKED TERIYAKI DUCK 18

Japanese-inspired version of our local fried rice. Teriyaki smoked duck, torched for a slightly smokey flavour.

XO SAKURA SAMBAL PRAWN 18

Fried rice with homemade onion chili paste topped with Sukara prawns for that added umami kick

WARM ON TRAYS

TRIO PEPPERCORN RIBEYE 38

Accompanied with seasonal vegetables

SIRLOIN, BLUE CHEESE 28

PEPPERCORNS

Accompanied with seasonal vegetables

UNAGI, FOIE GRAS AND BEEF ★ 48

FILLET IN PORT WINE SAUCE

HONEY MISO ATLANTIC COD ★ 34

PARMIGIANA SCALLOP

Accompanied with seasonal vegetables

OVEN BAKED SALMON IN 28

BUTTER TERIYAKI SAUCE

Accompanied with seasonal vegetables

LAMB CHOPS IN MONGOLIAN ★ 36

SAUCE

Accompanied with seasonal vegetables

ASIAN SPICES DUCK CONFIT 28

Accompanied with seasonal vegetables in Masala reduction

CHICKEN WITH MUSHROOM STEW 28

Chicken roulade with Chicken Chorizo in Porcini mushroom ragout

DRINKS

Chilled Juice 6

Cans 3

Coca-Cola, Coke Zero, Sprite, Green Tea, Ayataka, Oolong, Qoo White Grape, Minute Maid, Milo, Soda

Coffee 5

Tea 4