



**SEASONS  
4 COURSE SET MENU**

**\$69++**  
Optional Wine pairing  
additional \$26++

**STARTER**

**Hokkaido Octopus Carpaccio**  
Served with Tosazu Jelly, Wakame

**FOLLOWED BY**

**Jp Pork Belly with Sesame Sauce  
Spaghetti Peperoncino**

*or*

**Pearl Barley Risotto with  
Sauteed Scallop**  
Fava bean purée with sweet green pea

**MAIN COURSE**

**European Sea bass**  
with Cauliflower purée and Nanohana

*or*

**Grass-fed Tenderloin Steak**  
Served with Potato purée, sautéed Baby  
Spinach drizzled with Perigueux Sauce

**DESSERT**

**Carrot Candy**  
Yuzu & Gelato

**SIGNATURE  
5 COURSE MENU**

**\$99++**  
Optional Wine pairing  
additional \$49++

**AMUSE BOUCHE**

**Farmer's Egg with Uni**  
Served with Clam espuma, Lemon purée  
Chives and Shio konbu

**WARM APPETIZER**

**King Prawn Kadaif**  
Served with spicy paprika sauce  
and mix herbs

**PASTA**

**4 Cheese Tortellini**  
Served with clam chowder

**MAIN COURSE**

**Black Cod**  
Served with Asparagus, morel and  
fresh seaweed

*or*

**Lamb Tenderloin**  
Served with Burnt Cauliflower  
and Navarin sauce

**DESSERT**

**Chef's Special Dessert**

**OMAKASE  
COURSE**

**\$159++**

Omakase course

use seasonal ingredients  
abundantly transported  
by air from all over Japan.

We will prepare the  
ingredients carefully  
selected by the chef  
according to your request.

**PLEASE ASK OUR  
OMAKASE TODAY.**

\*min. order for 2 pax

## BAR BITES

**Farmer's Egg & Sea Urchin** 16  
Clam Cream Espuma, Shiokonbu, Sea Urchin  
Lemon Jam & Chive. Garnish with edible Flowers

**Hiroshima Oyster** 15  
Served on Crushed Iced with Ikura, Wasabi Foam  
Yuzu Garlic Dressing

**Bone Marrow with Beef Tenderloin Maxim** 15  
Sauteed beef tenderloin drizzled with yuzukosho  
fond de veal and rosemary topped on bone marrow

**King Crab Croquette** 12  
Crab meat with bechamel coated with breadcrumb  
Served with spicy paprika purée

**Truffle Fries** 9  
Lightly salted crispy Golden Potato Strips  
served with Parmesan & Truffle Mayo Dip

**Italian Cold Cut** 22  
A Chef's wholesome choice of Italian Cold Cuts platter  
served with Mesclun, Pearl Onions, Cornichon  
Olives & Capers

**Cheese Platter** 28  
Delightful savoury indulgence of cheese  
carefully selected daily by our Chef.  
Check with our staff on today's pick

**Baby Octopus with Asparagus** 18  
Simmered in arrabiata sauce with sweet basil  
and tomato.

**Squid Tempura** 9  
With spicy Mayonnaise

## BREAD

**Homemade Focaccia** 5

**Foie Gras Toast** 16  
Homemade sourdough topped with yuzu foie gras,  
truffle salsa & onion mousse with grated foie gras snow

## ZUPPA

**Soup of the Day** 9  
Fresh from the Chef's pot made daily.  
Ask your server about what's brewing today

**Creamy Clam Chowder** 18  
Japanese Vongole Clam, Brussel Sprouts  
with Bacon & Clam Juice

## ANTIPASTI

**Hot Bagna Cauda with Vegetables** 18  
Homemade Dip sauce & seasonal Vegetables

**Caffé B Salad** 15  
Chefs daily choice of Leaf Vegetable Salad

**Burrata Cheese** 18  
Tomato Jelly, Genovese Pesto, sliced Lemon Peels  
EVO, fresh Basil & edible Flowers

**Today Carpaccio** 18  
Tosazu Jelly, Ikura, Nasturtium

**Wagyu Carpaccio with Ponzu** 28  
Thinly sliced Wagyu Beef, rice sauce,  
fresh egg yolk, ponzu jelly and micro cress

## PASTA

**Hokkaido Sea Urchin Cold Capellini** 36  
tossed with White Truffle Oil. Sea Urchin, Ikura  
Shio konbu Seaweed & Chives

**Spaghetti Japanese Bolognese** 22  
Spaghetti with Beef Bolognese, Eggplant, Red Wine Sauce

**Spaghetti Squid Ink Nero** 22  
Drizzle with Jus de Mer & Black Squid Ink.  
Served with seared Scallop

**Spaghetti with Shrimp** 26  
King Prawn cooked with  
tomato sauce and cream

**Spaghetti Vongole** 28  
Fresh live Vongole tossed with Spaghetti  
in White Wine & fresh Tomato

**Linguine Carbonara** 28  
Bacon, Parmesan Cheese, abundant Egg Yolk  
whipped Cream & crushed Black Pepper corn

**Orecchiette with Firetail Squid** 28  
Homemade pasta with firetail squid and nanohana,  
salted lemon and fresh dill

**Lobster risotto** 28  
Cooked with in house tomato sauce, half size  
boston lobster and finished with butter, cheese and  
chili oil

## SEAFOOD

**JP Snapper** 28  
Clam Stock, Fresh seaweed, Nanohana

**Hokkaido Scallops** 24  
Served with Mushroom and Truffle

**Black Cod** 24  
Pan seared black cod with asparagus, morel  
and fresh seaweed

## CARNE

**Chicken alla Diavola** 22  
Marinated with Chilli Padi, Paprika & Garlic

**NZ Grass Fed Lamb** 28  
Lamb Rack with Cauliflower Purée  
Rosemary & Navarin Sauce

**Charcoal Grilled JP Miyazaki Pork Loin** 38  
Celeriac sauce, Mesclun salad

**Rossini** 38  
Served with Foie gras, Black Truffle,  
Potato purée and Spinach

**Wagyu al Porto** 68  
Homemade HiShio Koji with spring vegetables  
and yuzu kosho fond de veal

**T-Bone Steak (500g)** 58  
served with baked Vegetable, Pommery Mustard

**Argentina Grass fed Ribeye** 28  
Pan seared grass fed ribeye served with  
seasonal fresh salad and pommery mustard

## PIZZA NAPOLETANE

**I am Crazy in Singapore** 26  
Tomato Sauce, Bacon, Egg, Mozzarella Cheese, Chorizo  
Prawns, Black Olives, fresh Mushroom & Asparagus

**Mixed Mushroom** 18  
White button mushroom, Shitake Mushroom, Porcini,  
Enoki Mushroom, Garlic oil, Chilli Flakes

**Queen Margherita** 18  
Mozzarella Cheese, sliced Roma Tomato & fresh Basil Leaves

**Space Bound Ham** 21  
Prosciutto with EVO, Mozzarella Cheese, Rocket & Parmesan

**Quattro Formaggi** 26  
4 Kinds of Cheese selected daily by our Chef

## DOLCI

**Chocolate Cake with Espresso Gelato** 12  
Raspberry Purée, Fresh Berry

**Carrot Candy with Sorbet** 12  
Cream cheese and shaved carrot

**Traditional Tiramisu** 9  
with Fresh Berry

**Strawberry Mille-Feuille** 9  
Puff pastry with custard cream and vanilla gelato