

Ala-Carte

INDIVIDUAL PLATES

Japanese Sweet Corn Soup \$18 ++
Caviar Tartlet – Beef Jelly – Crouton

Black Truffle Chicken Wings (2 pcs.) \$18 ++
Summer Black Truffle – Sticky Rice

Sakura Ebi Fritter \$15 ++
Sakura Ebi – Hanaho – Garlic Aioli – Chives

Scotland Langoustine \$28 ++
Shirasu – Nori – Anchovies
Baby Lettuce – Lemon Confit

Uni & Sakura Ebi Capellini \$32 ++
Uni – Sakura Ebi – Nori – Lemon Confit

SHARED PLATES | SERVES 2 PAX

Iberico Jamon Burrata \$28 ++
Jamon – Summer Peach – Lemon Vinaigrette

Alaskan King Crab Tart \$48 ++
Tobiko – Cherry Tomatoes – Lemon Vinaigrette

Iberico Pork Jowl \$38 ++
Shishito Pepper – Chipotle – Sesame Dressing

MAIN COURSE

Canadian Lobster Cocotte
Spicy Crustaceans – Sundried Tomatoes
Artichoke Chips – Lemon Gel

PRICE PER WHOLE LOBSTER
\$108 ++

Seafood Paella
Carabinero Prawn – Crispy Baby Squid
Chorizo – Cherry Tomatoes

FOR 2 PAX \$58 ++
FOR 4 PAX \$115 ++

A5 Miyazaki Beef Striploin (230gr.)
Daikoku Mushroom – Red Wine Shallot
Homemade Fries

\$158 ++

SWEETS

Myriad of Citrus \$12 ++
Lime Granita – Lemon – Orange – Grapefruit

Baked Cheesecake \$14 ++
Mango – Passion – Parmesan Sable

Homemade Macallan Gelato \$15 ++

Homemade Macallan Affogato \$18 ++