



FREE FLOW BEVERAGE PACKAGE \$98++

CHAMPAGNE (Additional \$48++) **BILLECART-SALMON BRUT RESERVE NV** WINES **BOTTER PROSECCO BRUT NV RESERVADO SAUVIGNON BLANC RESERVADO CABERNET SAUVIGNON** LES SARDINES ROSE **COCKTAILS VODKA ESPRESSO** Grey Goose vodka | cold brew coffee | gomme **RED SNAPPER** Tanqueray London Dry gin | lemon | Shichimi tōgarashi spice | tomato juice **PALOMA** Olmeca Altos Blanco tequila | pink grapefruit | soda **SPIRITS** GREY GOOSE VODKA | TANQUERAY LONDON DRY GIN | HAVANA CLUB 3YO RUM | **OLMECA ALTOS BLANCO TEQUILA | MONKEY SHOULDER WHISKY**

NON-ALCOHOLIC BEVERAGE

DRAUGHT BEERS

ASAHI SUPER DRY

ASSORTED SOFT DRINKS & JUICES

STARTERS

SEASONAL OYSTERS Green apple ponzu	Half dozen 45 Dozen 88
HOKKAIDO SCALLOP Green apple l yuzu kosho	28
SILVER FERN FARMS BEEF TENDERLION TARTARE White soy I smoked wagyu fat emulsion	30
GENTING HIGHLAND CHERRY TOMATO [GF, V] Whipped burrata I wakame oil	25
AVOCADO SUSHI ROLL [V, VG] Nori powder I radish	20
BONELESS KOREAN FRIED CHICKEN WINGS Crushed peanuts sesame seeds yoghurt	25
SMOKED BALINESE BABY BACK PORK RIBS Sambal matah calamansi	28
SALT & SZECHUAN PEPPER CALAMARI Coriander – jalapeño dip	28
THAI BABY CORN [GF, V] Chipotle adobo I puffed quinoa	25
TRUFFLE FRIES [GF, V] Seasonal black truffle I parmesan	22
BBQ FRIES [GF, V] Spiced curry dip	16
CLASSIC FRIES [GF, V, VG]	16

MAINS

HALF BOSTON LOBSTER THERMIDOR Sweet chilli I mango salad	78
TRUFFLE RICE PORRIDGE [GF, V] Seasonal truffle Hoshi-Jirushi rice crispy shallot and garlic	30
JAPANESE KING CRAB LEG [GF] Smoked butter jalapeno coriander	148
SANCHOKU "F1 WAGYU" MARBLE SCORE 5 T-BONE (1.2kg) Watercress sanbaizu	358
SHORT RIB BOSSAM 48 hours slow cooked Korean ssamjang sauce lettuce kimchi	168
A4 MIYAZAKI STRIPLOIN (300g) Watercress sanbaizu	268
GREAT SOUTHERN NEW ZEALAND RIBEYE (300g) Watercress sanbaizu	98
NEW ZEALAND WHOLE LEMON SOLE Local farmed lala clam I sea asparagus I yuzu	68
NORWEGIAN SALMON [GF] Lemongrass foam calamari spinach	45
BREADED IBERICO PORK PLUMA Watercress pomelo caper	45
TRUFFLE TERIYAKI CHICKEN BREAST Seasonal truffle I qing long cai	45
BAKED CAULIFLOWER [GF, V] Celeriac purée black garlic hazelnut	35

SIDES

CHARRED BROCCOLINI [GF, V, VG] Japanese gomae dressing	22
ASPARAGUS [V] Szechuan hollandaise	22
AVOCADO & GEM LETTUCE SALAD [V, VG] Okinawa spinach pumpkin seed oil	15
SWEET CORN [GF] Chipotle bonito	18
MISO MASHED POTATO [GF, V] Scallion oil I crispy garlic	18

DESSERTS

CELEBRATION PLATTERS	Small 28 Medium 48 Large 68
Selection of Chef's favourite desserts & home-made ice cream	
COCONUT MOUSSE [GF, V, VG] Calamansi compressed aloe vera	18
CHOCOLATE MISO [GF, V] Roasted macadamia ice cream frozen Balinese chocolate	18
ICE CREAM SANDWICH [V] Mango ripple lime	18
JAPANESE FRUIT PLATTER [GF, V, VG] Seasonal premium Japanese fruits	150
CÉ LA VI ICE CREAM Madagascar vanilla [GF, V] 68% Balinese chocolate [GF, V] Passionfruit [GF, V]	16
CÉ LA VI SORBET Gin [GF, V,VG] Salted lychee [GF, V ,VG]	16