



After Hours Menu

Padron Pepper (gf, v) Gun powder, hung yoghurt	18
Thai Baby Corn (gf, v) Chipotle adobo, puffed quinoa	25
Lobster Roll Yuzu kosho, oba leaf	42
Karaage Chicken Yuzu emulsion, lemon	18
Caviar Bump (gf) Nomad kaluga hybrid caviar served on your hand	68
Prawn Cocktail (gf) Sustainable black tiger prawn, sriracha cocktail sauce	32
Tempura Zucchini Flower (v) Furikake, pickled wasabi	35
Seasonal Oysters Green apple ponzu	half doz 45 doz 88
Truffle Fries (gf, v) Seasonal black truffle, grated parmesan	22
Avocado Sushi Roll (v, vg) Nori powder, radish	20
A4 Miyazaki Wagyu Beef Kushiyaki Ssamjang sauce, 65°C egg yolk	38
Báhn Mi Club Sandwich Poached chicken breast, pickled vegetables	18
USA Pork Rib Char siu glaze, spring onion	20
Japanese Ebi Shrimp Togarashi, dill aioli	20
Cheese & Truffle Naan (v) Seasonal black truffle, crème fraîche	28

Premium Selections

Sanchoku "F1 Wagyu" Marble Score 5 T-bone (1.2kg) Watercress, sanbaizu	320
Half Boston Lobster Thermidor Sweet chilli, mango salad	78

Desserts

Japanese Fruit Platter (gf, v, vg) Seasonal premium Japanese fruits	150
Coconut Mousse (gf, v, vg) Calamansi, compressed aloe vera	18
Chocolate Miso (gf, v, vg) Roasted macadamia ice cream, frozen Balinese chocolate	18

(gf) gluten-free
(v) vegetarian
(vg) vegan

Prices subject to 10% service charge and prevailing government taxes.