



CLUB LOUNGE

Seasonal Oysters Ponzu, dill oil	half doz 45 doz 88
Sanchoku F1 Wagyu Tomahawk (1.2kg) (gf) Confit garlic, rosemary	320
Short Rib Bossam (1.2kg) 48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi	180
Whole Roasted French Yellow Chicken (1.2kg) (gf) Coriander chutney, burnt lemon	70
Crudit� (gf, v) Herb cr�me fra�che, raw vegetables	20
Boston Lobster Roll Yuzu kosho, red shiso	42
Norwegian Salmon Taco Bonito oil, cilantro	22
Tempura Zucchini Flower Furikake, pickled wasabi	38
Truffle Fries (gf, v) Seasonal black truffle, grated parmesan	22
Avocado Sushi Roll (v, vg) Nori, Japanese cucumber	20
Margaret River Short Rib Burger Kimchi, sesame seed	30
Chicken Liver Pat� Sour cherry, brioche	25
Black Cod Fish Bites Sauce gribiche, lemon	25
Japanese Ebi Shrimp Togarashi, dill aioli	25
Cheese & Truffle Naan (v) Seasonal black truffle, cr�me fra�che	40
Karaage Chicken Yuzu emulsion, lemon	20
Sourdough (v) Herb butter, channa dhal hummus	15

Desserts

Celebration Platters Coconut mousse, passionfruit ice cream, Madagascar vanilla ice cream, chocolate truffle	S 28 M 48 L 68
Brilliat Savarin Cheese (50g) (v) Mango chutney, sourdough cracker	20
Coconut Mousse (gf, v, vg) Calamansi, compressed aloe vera	18
Chocolate Miso (gf, v) Roasted macadamia ice cream, frozen Balinese chocolate	18
Fruits On Ice (gf, v, vg)	28

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

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