



CLUB LOUNGE

Seasonal Oysters Green apple ponzu	Half doz 45 Doz 88
Stockyard Angus Tomahawk (1.5kg) (gf) 200 days grain fed, confit garlic, rosemary	320
Margaret River Short Rib Bossam (1.1kg) 48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi	198
Channa Dhal Hummus (gf, v, vg) Red radish, extra virgin olive oil	15
Prawn Toast Crab salad, brioche, calamansi	22
Karaage Chicken Yuzu emulsion, lemon	20
Norwegian Salmon Taco Bonito oil, cilantro	18
Tempura Zucchini Flower Furikake, kizami wasabi	38
Truffle Fries (gf, v) Seasonal black truffle, grated parmesan	22
Avocado Sushi Roll (v, vg) Nori powder, radish	20
Impossible Burger (v) Chipotle aioli, kimchi	22
Chicken Liver Paté Sour cherry, brioche	19
Hokkaido Scallop (gf) Green apple, yuzu kosho	28
Japanese Ebi Shrimp Togarashi, dil aioli	25
Burrata (v) Strawberry, tempura shiso	30

Desserts

Brilliat Savarin Cheese Mango chutney, sourdough cracker	20
Celebration Platters Tropical Mango, Strawberry Miso Tart, Madagascar Vanilla IC, Passionfruit IC	S 35 M 55 L 75
Fruits On Ice (gf, v, vg)	28
Tropical Mango (gf, v, vg) Glutinous rice tuile, coconut sorbet	18
Balinese Chocolate (v) Fermented strawberry, feuilletine	18

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

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