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# STARTERS

## SEASONAL OYSTERS

Green apple ponzu

Half dozen **45** | Dozen **88**

## HOKKAIDO SCALLOP

Green apple | yuzu kosho

**28**

## CAVIAR BUMP (10g) [GF]

Nomad kaluga hybrid caviar served on your hand

**68**

## SILVER FERN FARMS BEEF TENDERLOIN TARTARE

White soy | smoked wagyu fat emulsion

**30**

## GENTING HIGHLANDS CHERRY TOMATO [GF, V]

Whipped burrata | wakame oil

**25**

## AVOCADO SUSHI ROLL [V, VG]

Nori powder | radish

**20**

## AUSTRALIAN OCTOPUS [GF]

Tandoori spice | smoked potato espuma

**35**

## A4 MIYAZAKI NIGIRI

Caviar | smoked ponzu

**48**

## SPRING PEAS CHAWANMUSHI [V]

Mint | garden flowers | tomato water

**20**

## ROASTED MAITAKE [GF, V]

Sous vide egg | mushroom foam

**25**

## TEMPURA ZUCCHINI FLOWER [V]

Furikake | pickled wasabi

**35**

## THAI BABY CORN [GF, V]

Chipotle adobo | puffed quinoa

**25**

[GF] Gluten-Free [V] Vegetarian [VG] Vegan

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

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# MAINS

<b>HALF BOSTON LOBSTER THERMIDOR</b> Sweet chilli   mango salad	<b>78</b>
<b>NEW ZEALAND WHOLE LEMON SOLE</b> Local farmed lala clam   sea asparagus   yuzu	<b>68</b>
<b>NORWEGIAN SALMON [GF]</b> Lemongrass foam   calamari   spinach	<b>45</b>
<b>PATAGONIA ARGENTINIAN RED PRAWN [GF]</b> Tom Yum sauce   crispy togarashi head	<b>35</b>
<b>BAKED CAULIFLOWER [GF, V]</b> Celeriac purée   black garlic   hazelnut	<b>35</b>
<b>TRUFFLE RICE PORRIDGE [GF, V]</b> Seasonal truffle   Hoshi-Jirushi rice   crispy shallot and garlic	<b>30</b>
<b>NEW ZEALAND MAIMOA YOUNG LAMB CHOP [GF]</b> Mint   green curry puree	<b>58</b>
<b>BREADED IBERICO PORK PLUMA</b> Watercress   pomelo   caper	<b>45</b>
<b>TRUFFLE TERIYAKI CHICKEN BREAST</b> Seasonal truffle   qing long cai	<b>45</b>

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## PREMIUM SELECTIONS

<b>JAPANESE KING CRAB LEG [GF]</b> Smoked butter   jalapeño   coriander	<b>148</b>
<b>SANCHOKU "F1 WAGYU" MARBLE SCORE 5 T-BONE (1.2kg)</b> Watercress   sanbaizu	<b>320</b>
<b>SHORT RIB BOSSAM</b> 48 hours slow cooked   Korean ssamjang sauce   lettuce   kimchi	<b>168</b>
<b>A4 MIYAZAKI STRIPLOIN (300g)</b> Watercress   sanbaizu	<b>158</b>
<b>GREAT SOUTHERN NEW ZEALAND RIBEYE (300g)</b> Watercress   sanbaizu	<b>98</b>

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## SIDES

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

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# DESSERTS

## CELEBRATION PLATTERS

Selection of Chef's favourite desserts & home-made ice cream

Small **28** | Medium **48** | Large **68**

### 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**

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