## STARTERS

SEASONAL OYSTERS Green apple ponzu	Half dozen <b>50</b>   Dozen <b>95</b>
HOKKAIDO SCALLOP Green apple I yuzu kosho	30
CAVIAR BUMP (10g) [GF] Nomad kaluga hybrid caviar served on your hand	75
SILVER FERN FARMS BEEF TENDERLOIN TARTARE White soy I smoked wagyu fat emulsion	33
<b>GENTING HIGHLANDS CHERRY TOMATO [GF, V]</b> Whipped burrata I wakame oil	28
AVOCADO SUSHI ROLL [V, VG] Nori powder I radish	22
AUSTRALIAN OCTOPUS [GF] Tandoori spice I smoked potato espuma	40
A4 MIYAZAKI NIGIRI Caviar I smoked ponzu	50
SPRING PEAS CHAWANMUSHI [V] Mint I garden flowers I tomato water	22
ROASTED MAITAKE [GF, V] Sous vide egg I mushroom foam	28
<b>TEMPURA ZUCCHINI FLOWER [V]</b> Furikake l pickled wasabi	40
THAI BABY CORN [GF, V] Chipotle adobo I puffed quinoa	28

## MAINS

HALF BOSTON LOBSTER THERMIDOR Sweet chilli I mango salad	85
NEW ZEALAND WHOLE LEMON SOLE Local farmed lala clam I sea asparagus I yuzu	75
NORWEGIAN SALMON [GF] Lemongrass foam   calamari   spinach	50
PATAGONIA ARGENTINIAN RED PRAWN [GF] Tom Yum sauce I crispy togarashi head	40
BAKED CAULIFLOWER [GF, V] Celeriac purée   black garlic   hazelnut	40
<b>TRUFFLE RICE PORRIDGE [GF, V]</b> Seasonal truffle   Hoshi-Jirushi rice   crispy shallot and garlic	33
NEW ZEALAND MAIMOA YOUNG LAMB CHOP [GF] Mint I green curry puree	65
BREADED IBERICO PORK PLUMA Watercress   pomelo   caper	50
TRUFFLE TERIYAKI CHICKEN BREAST Seasonal truffle   aina long cai	50

## PREMIUM SELECTIONS

JAPANESE KING CRAB LEG [GF] Smoked butter l jalapeño l coriander	160
SANCHOKU "F1 WAGYU" MARBLE SCORE 5 T-BONE (1.2kg) Watercress   sanbaizu	350
SHORT RIB BOSSAM 48 hours slow cooked   Korean ssamjang sauce   lettuce   kimchi	185
A4 MIYAZAKI STRIPLOIN (300g) Watercress   sanbaizu	175
GREAT SOUTHERN NEW ZEALAND RIBEYE (300g) Watercress   sanbaizu	110
SIDES	
CHARRED BROCCOLINI [GF, V, VG] Japanese gomae dressing	25
ASPARAGUS [V] Szechuan hollandaise	25
AVOCADO & GEM LETTUCE SALAD [V, VG] Okinawa spinach   pumpkin seed oil	18
SWEET CORN [GF] Chipotle I bonito	20
MISO MASHED POTATO [GF, V] Scallion oil I crispy garlic	20

## **DESSERTS**

<b>CELEBRATION PLATTERS</b> Selection of Chef's favourite desserts & home-made ice cream	Small <b>30</b>   Medium <b>50</b>   Large <b>75</b>
COCONUT MOUSSE [GF, V, VG] Calamansi   compressed aloe vera	20
CHOCOLATE MISO [GF, V] Roasted macadamia ice cream   frozen Balinese chocolate	20
ICE CREAM SANDWICH [V] Mango ripple   lime	20
JAPANESE FRUIT PLATTER [GF, V, VG] Seasonal premium Japanese fruits	165
<b>CÉ LA VI ICE CREAM</b> Madagascar vanilla [GF, V] 68% Balinese chocolate [GF, V] Passionfruit [GF, V]	18
<b>CÉ LA VI SORBET</b> Lime [GF, V, VG] Salted lychee [GF, V, VG]	18