



SKY BAR

Artisan Sourdough (v) Herb butter, spring onion oil	15
add on: - Smoked Salmon Dip, Ikura, Dill	12
- Miso Katsuobushi Bagna Cauda	8
- Chicken Liver Mousse, Sweet Mango Chutney (gf)	8
- Dhal Hummus, Radish, Extra Virgin Olive Oil (gf, v, vg)	8
- Lacquered Teriyaki Bone Marrow	21
- The Whole Selection Of 5 Dips	45
Seasonal Oysters (r, sf) Ponzu, dill oil	Half doz 45 Doz 88
Margaret River Short Rib Bossam (1.1kg) 48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi	198
Stockyard Angus Tomahawk (1.5kg) (gf) 200 days grain fed, confit garlic, rosemary	320
Prawn Toast Crab salad, brioche, calamansi	22
Karaage Chicken Yuzu emulsion, lemon	20
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
Japanese Ebi Shrimp Togarashi, dil aioli	25
Burrata Tomato Salad (n, v) Peach mostarda, candied walnut, shiso, endive	28

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
Balinese Chocolate (v) Fermented strawberry, feuilletine	18
Tropical Mango (gf, v, vg) Glutinous rice tuile, coconut sorbet	18

(r) raw (n) contain nut (sf) shellfish (gf) gluten-free (v) vegetarian (vg) vegan
Prices subject to 10% service charge and prevailing government taxes.