



# SKY BAR

<b>Seasonal Oysters</b> Ponzu, dill oil	half doz 45   doz 88
<b>Crudit� (gf, v)</b> Herb cr�me fra�che, raw vegetables	20
<b>Thai Baby Corn (gf, v)</b> Chipotle adobo, puffed quinoa	25
<b>Boston Lobster Roll</b> Yuzu kosho, red shiso	42
<b>Norwegian Salmon Taco</b> Bonito oil, cilantro	22
<b>Tempura Zucchini Flower</b> Furikake, pickled wasabi	38
<b>Truffle Fries (gf, v)</b> Seasonal black truffle, grated parmesan	22
<b>Avocado Sushi Roll (v, vg)</b> Nori, Japanese cucumber	20
<b>Margaret River Short Rib Burger</b> Kimchi, sesame seed	30
<b>Chicken Liver Pat�</b> Sour cherry, brioche	25
<b>Black Cod Fish Bites</b> Sauce gribiche, lemon	25
<b>Japanese Ebi Shrimp</b> Togarashi, dill aioli	25
<b>Cheese &amp; Truffle Naan (v)</b> Seasonal black truffle, cr�me fra�che	40
<b>Karaage Chicken</b> Yuzu emulsion, lemon	20
<b>Sourdough (v)</b> Herb butter, channa dhal hummus	15

## Desserts

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

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

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