



## SKY BAR

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

## Desserts

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

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

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