



SKY BAR

Padron Pepper (gf, v) Gun powder, hung yoghurt	18
Thai Baby Corn (gf, v) Chipotle adobo, puffed quinoa	25
Lobster Roll Yuzu kosho, oba leaf	42
Karaage Chicken Yuzu emulsion, lemon	18
Caviar Bump (10g) (gf) Nomad kaluga hybrid caviar served on your hand	68
Prawn Cocktail (gf) Sustainable black tiger prawn, sriracha cocktail sauce	32
Tempura Zucchini Flower Furikake, pickled wasabi	35
Seasonal Oysters Ponzu, dill oil	half doz 45 doz 88
Truffle Fries (gf, v) Seasonal black truffle, grated parmesan	22
Avocado Sushi Roll (v, vg) Nori, Japanese cucumber	20
Margaret River Short Rib Burger Kimchi, sesame seed	30
Patagonia Squid Szechuan pepper, gribiche	25
Japanese Ebi Shrimp Togarashi, dill aioli	20
Cheese & Truffle Naan (v) Seasonal black truffle, crème fraîche	32

Desserts

Celebration Platters Coconut mousse, passionfruit ice cream, Madagascar vanilla ice cream, chocolate truffle	S 28 M 48 L 68
Coconut Mousse (gf, v, vg) Calamansi, compressed aloe vera	18
Chocolate Miso (gf, v) Roasted macadamia ice cream, frozen Balinese chocolate	18
Fruits On Ice (gf, v, vg)	28

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

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