



Padron Pepper (gf, v) 18
Gun powder, hung yoghurt

Lobster Roll 42
Yuzu kosho, oba leaf

Karaage Chicken 18
Yuzu emulsion, lemon

Caviar Bump (10g) (gf) 68
Nomad kaluga hybrid caviar served on your hand

Prawn Cocktail (gf) 32
Sustainable black tiger prawn, sriracha cocktail sauce

Truffle Fries (gf, v) 22
Seasonal black truffle, grated parmesan

Dessert | **Japanese Fruit Platter** (gf, v, vg) 150
Seasonal premium Japanese fruits

After Dark Menu

Available from
12am onwards

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

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