

From 12nn-5pm, Monday to Saturday (Except Public Holidays)

**198** per person | 2-course (Soup/Appetizer + Main)

**238** per person | 3-course (Soup + Appetizer + Main)

Served with a cup of coffee or tea

Our tasting menu is also available during lunch



## SOUP OF THE DAY

\*Vegetarian option is also available upon request

## APPETIZER

### Brussels Sprout V

Beetroot | Tofu | Raspberry | Quinoa | Pine Nut

### Spiced Pumpkin V

Feta Cheese | Wakame | Endive | Yuzu Kosho | Yogurt

### Burrata

Parma Ham | Charred Leek | Tomato Syrup | Pistachio

### Sautéed Mushroom

Pancetta | Asparagus | Parsnip Purée | Onion Jam | Parmesan Crumble

### Smoked Shoyu Tuna +38

Celeriac | Miso | Black Garlic Gel | Fennel | Arugula | Shiso Oil



## MAIN

### Asparagus Barley Risotto V

Black Truffle | Takana | Fennel | Preserved Lemon Gel | Parmesan

### Mafaldine Carbonara

Egg Yolk | Parmesan | Pancetta

### Prawn Linguine

Tomato | Miso | Zucchini | Kale | Hazelnut

### Pork Loin

Cauliflower Purée | Curry | Swiss Chard | Pickled Onion | Baby Carrot | Cashew Nut

### Barramundi +28

Seaweed | Barley | Broccolini | Shallot | Shiso

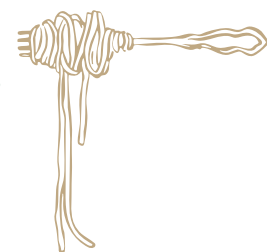
### Confit Chicken +38

Turmeric Carrot Purée | Confit Fennel | Hazelnut | Lemon Crème Fraîche

### Wagyu Beef +58

Spinach Mashed Potato | Maitake | Chimichurri

## DESSERT OF THE DAY +25



Cappuccino, Latte, Mocha, Lime Soda or All Kinds of Hot Flavored Tea +18

A Glass of Selected White or Red Wine +60

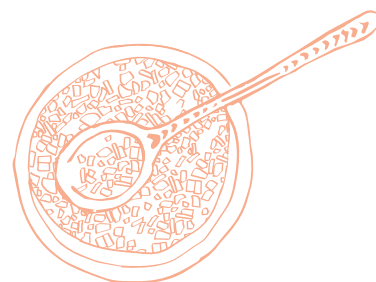
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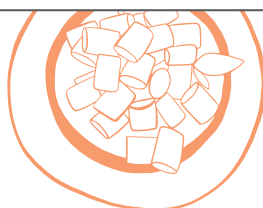
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## SOUP OF THE DAY

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## APPETIZER

### Heirloom Tomato V S

Sumac Onion | Apple Sriracha | Crispy Capers | Basil | Pine Nut

### Spiced Pumpkin

Feta Cheese | Wakame | Endive | Yuzu Kosho | Yogurt

### Burrata

Parma Ham | Strawberry | Balsamic Caviar | Hazelnut

### Sautéed Mushroom

Pancetta | Asparagus | Parsnip Purée | Onion Jam | Parmesan Crumble



### Smoked Shoyu Tuna +38

Avocado Cream | Finger Lime | Fennel | Pear | Puffed Rice | Shiso Oil



## MAIN

### Pumpkin Risotto V

Miso | Seasonal Vegetable | Pumpkin Seed | Jerusalem Artichoke | Parmesan | Sage

### Mafaldine Carbonara

Egg Yolk | Parmesan | Pancetta

### Peppery Crab Meat Strozzapreti S

Crab Miso | Preserved Lemon | Garlic | Chive

### Pork Loin

Cauliflower Purée | Curry | Swiss Chard | Pickled Onion | Baby Carrot | Cashew Nut

### Barramundi +28

Mashed Potato | Broccolini | Pistachio | Citrus Beurre Blanc

### Confit Chicken +38

Turmeric Carrot Purée | Confit Fennel | Hazelnut | Lemon Crème Fraîche

### Wagyu Beef +58

Spinach Mashed Potato | Maitake | Chimichurri



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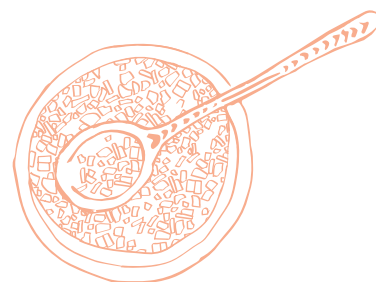
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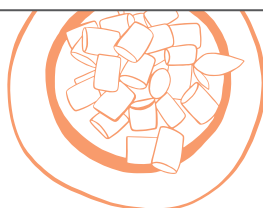
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## SOUP OF THE DAY

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## APPETIZER

### Heirloom Tomato V S

Sumac Onion | Apple Sriracha | Crispy Capers | Basil | Pine Nut

### Roasted Cauliflower

Almond Cream | Black Garlic | Chili | Hazelnut Dukkah

### Burrata

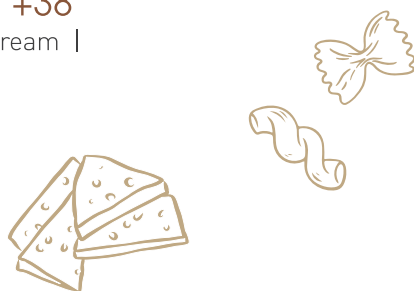
Parma Ham | Strawberry | Balsamic Caviar | Hazelnut

### Jerusalem Artichoke

Mixed Mushroom | Zaatar Fig Chutney | Poached Egg

### Scallop Crudo +38

Dashi Jelly | Avocado Cream | Finger Lime | Shiso Oil



## MAIN

### Tomato Risotto V

Yuzu Miso | Seasonal Vegetable | Sun-dried Tomato | Parmesan | Basil

### Mafaldine Carbonara

Egg Yolk | Parmesan | Pancetta

### Peppery Crab Meat Strozzapreti S

Crab Miso | Preserved Lemon | Garlic | Chive

### Pork Loin

Parnip Purée | Broccolini | Pickled Onion | Hazelnut | Yuzu Foam

### Salmon +28

Beetroot | Raspberry | Grilled Asparagus | Kale | Horseradish | Dill Oil

### Confit Chicken +38

Celeriac Apple Purée | Leek | Lemon Crème Fraîche | Truffle Hazelnut Crumb

### Wagyu Beef +58

Mashed Potato | Maitake | Kanpyo | Shiso



## DESSERT OF THE DAY +25

Cappuccino, Latte, Mocha, Lime Soda or All Kinds of Hot Flavored Tea +18

A Glass of Selected White or Red Wine +60