

# OUR STARTERS

<b>Signature Gambas al Ajilo</b>	28
<i>Wild caught tiger prawn, premium olive oil, dry chili, crispy garlic, sourdough bread</i>	
<b>Grilled Yellow Spanish Peach with Burrata Salad (Seasonal)</b>	26
<i>Pumpkin seed pesto, pumpkin seed, basil oil, crispy ibérico paleta crumbs</i>	
<b>Handmade Mushroom Consommé (Soup)</b>	18
<i>Greenlip abalone, zucchini, shimeji mushrooms, daikon, ginger</i>	
<b>Hamachi Ceviche (Kingfish)</b>	30
<i>Smoked yogurt, red seaweed, tomato concassé, brown butter, salty finger, baked almonds, ikura, dill oil</i>	
<b>Grilled Octopus Leg</b>	32
<i>Handmade herb sauce, crispy garlic, spring onion, burrata cheese, cherry tomato</i>	
<b>Kale &amp; Granny Smith Apple Salad </b>	24
<i>Lemon dressing, candied walnuts, feta cheese, edible flower &amp; dill oil</i>	
<b>Grilled Cabbage Mélange </b>	22
<i>Handmade cheese sauce, honey mustard, puffed buckwheat, roasted pine nut, roasted white sesame seeds</i>	
<b>Roasted Cauliflower with Compressed Rock Melon</b>	26
<i>Miso dressing, rock melon, onion ring, baked almonds, iberico paleta, crispy iberico paleta crumbs &amp; dill oil</i>	
<b>Beef Tartare Royale</b>	30
<i>Pickled radish, quail egg, chives, shallots, beef fat, sourdough toast</i>	
<b>Roasted Holland Asparagus </b>	22
<i>Truffle vinaigrette, roasted pistachio, aged parmesan, egg yolk dressing, onsen 'tamago' egg</i>	

 Vegetarian

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# OUR MAINS

<b>Black Cod Fish</b>	60
<i>Softshell crab, potato leek velouté, mussels, ikura, Avruga caviar &amp; dill oil</i>	
<b>Poulet Farci à la Perfection (Slow Cooked Stuffed Chicken Breast)</b>	34
<i>Homemade chicken stuffing, foie gras, Maitake mushrooms, pommes purée, crispy kale</i>	
<b>Ibérico Pork Secreto</b>	40
<i>Banana shallots, sweet pepper relish, piquillo ketchup, curry leaves</i>	
<b>36-hour Lamb Shoulder</b>	48
<i>Avruga caviar, black garlic purée, leek, lamb jus</i>	
<b>Uni Sauce Pasta (Sea Urchin)</b>	30
<i>Tobiko, uni sauce, uni, tiger prawn, cherry tomato</i>	
<b>Parsley 'Meloso' Rice</b> 	30
<i>Truffle sauce, garlic shoot &amp; pickled white onion, puffed buckwheat, aged parmesan</i>	
<b>Wild Caught Barramundi</b>	32
<i>Red pepper velouté, asparagus, pickled onion, crispy tuile</i>	
<b>Leek Cream Pasta</b> 	30
<i>Pumpkin seed pesto, pine nuts, aged parmesan cheese, crispy tuile</i>	
<b>24-Hour Slow Cooked Beef Cheek</b>	48
<i>Celeriac purée, onion jam, bone marrow, crispy sago chips, beef jus</i>	

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# FOR SHARING

**Iberico Pork Paella** 62  
*Ibérico pork ribs, chinese sausage, crispy garlic, truffle mayo, spring onion, caramelized onion puree*

**Ocean's Bounty Paella** 79  
*Green-lip abalone, Hokkaido scallops, mussels, tiger prawns, sea urchin, marinated salmon roe, truffle mayo*

**Black Angus Ribeye MB4 with Side Salad (420g)** 82  
*Chimichurri sauce, horseradish cream, red wine mustard*

**Australian Wagyu OP Rib MB7 with Side Salad**  
*Chimichurri sauce, horseradish cream, red wine mustard, beef jus*  
\$198 1kg | \$208 1.1kg | \$218 1.2kg | \$228 1.3kg

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# SWEETS & DESSERT

## **Chef's Handmade Sorbet**

*Request from your server*

\$5  
per scoop

## **Couches de Praliné au Chocolat (Chocolate Praline Layers)**

*Guanaja 70% chocolate cremoso, chocolate tuile, feuilletine base  
hazelnut cream, handmade vanilla gelato*

18

## **Mango & Cheese Semifreddo**

*Almond crumble, mango gel, sesame tuile, homemade black sesame  
gelato*

18

## **Spiced Honey Cake**

*Butterscotch sauce, crispy puffed rice, handmade early grey gelato  
& honeycomb*

18

## **Cheese Platter**

*Chef's selection of 3 types of cheese & fig bread*

26

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# BAR SNACKS

<b>Marinated Olives</b> 	8
<i>Chef's selection house marinated olives</i>	
<b>'Popcorn' Chicken</b>	12
<i>Smoked chipotle mayo</i>	
<b>Homemade Spiced Mix Nut</b> 	10
<i>Macadamias, pecan, cashew nut, hazelnut, almond</i>	
<b>Forever Crispy Fries</b> 	12
<i>Truffle mayo</i>	
<b>Fried Porcini Mushroom Croquettes (5 pcs)</b> 	12
<i>Truffle mayo</i>	
<b>Fried Squid Ink Croquettes (5pcs)</b>	12
<i>Smoked chipotle mayo &amp; squid</i>	
<b>Padrón Peppers</b> 	16
<i>Sea salt &amp; caramelized honey</i>	
<b>Tostada de Ibérico Jamón y Queso (Toast)</b>	18
<i>Cheddar, Mozzarella, Ibérico Paleta</i>	
<b>Premium Arturo Sanchez Jamón 50gm</b>	40
<i>Premium ibérico shoulder bellota 60-month aged gran reserva</i>	
<b>Charcuterie Board</b>	22
<i>Finocchiona, cured auvergne ham with truffle, saucisson</i>	
<b>Stuffed Sweet Peppers Skewers (3 skewers)</b> 	16
<i>Feta cheese</i>	

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