



(gf) - gluten free (nf) - nut free (df) - dairy free
(vf) - vegan friendly (alterations required)

small plates

CHEESE STUFFED GARLIC BREAD 12	crispy bacon, freshly toasted
TIGER PRAWN 16	crispy rice crust, lemon, chili aioli (df)
BEEF CARPACCIO 19	crispy potato, grana padano, horseradish cream, balsamic, capers
SALMON CRUDO 18	gochujang vinaigrette, apple, radish, cucumber (df)
SNOW CRAB & PRAWN ARANCINI 18	soy glaze, yuzu aioli
POTATO MOCHI 16	corn, mozzarella, herb cream (gf)
CRISPY PORK BELLY 16	gochujang glaze, soy vinaigrette, green onion salsa

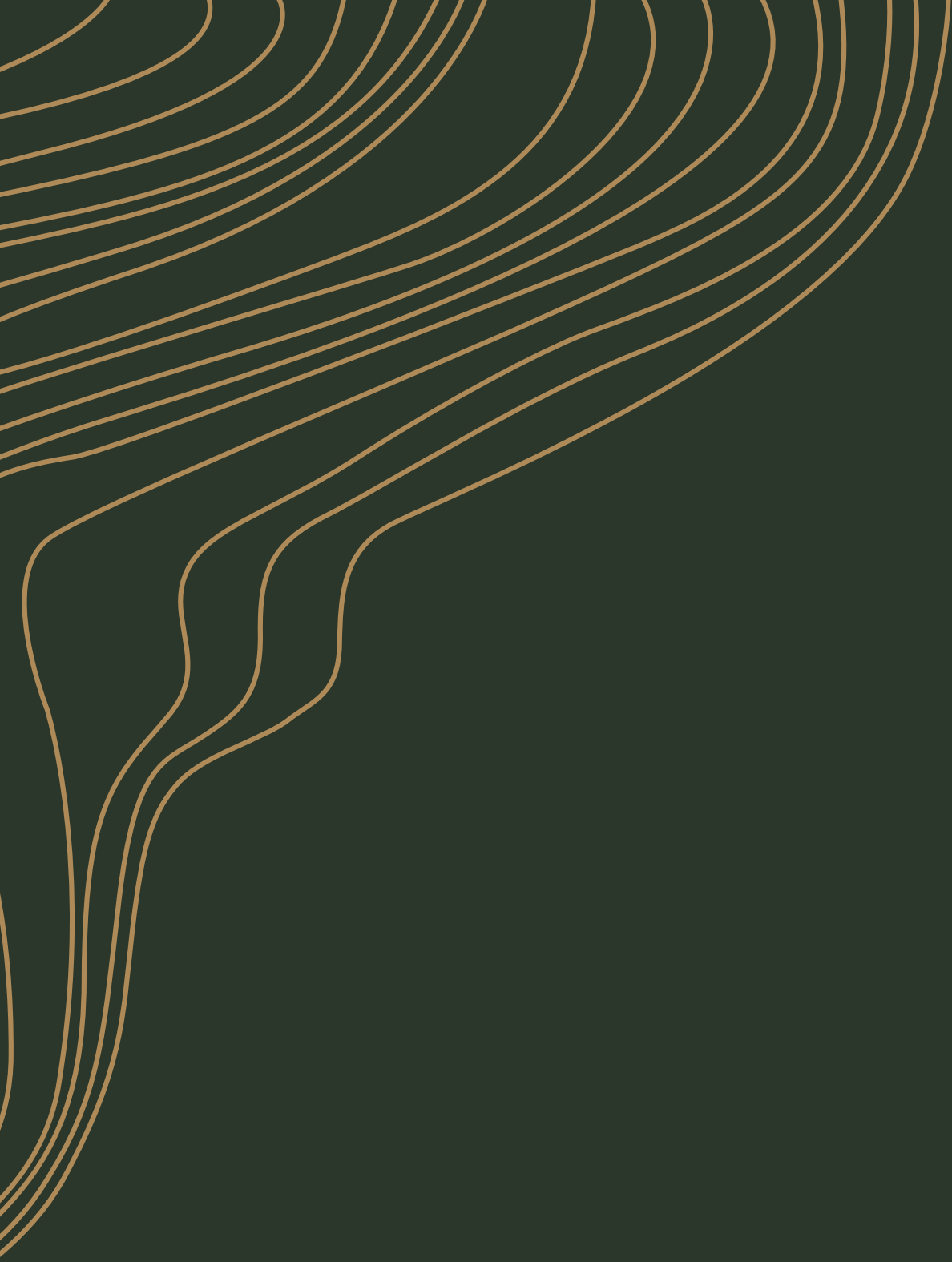
vegetables

BEETROOT 17	burrata, orange, hazelnut (gf)
BRUSSEL SPROUTS 17	pecorino, creamy sesame dressing, prosciutto
EGGPLANT 17	ricotta, salsa verde, arugula
CAULIFLOWER RICE CAKE GRATIN 17	za'atar panko crumb, gochujang cream
ARTICHOKE ON HUMMUS 16	olive tapenade, grilled sourdough
GRILLED CABBAGE 16	miso cream, dukkah, chili gremolata
TOFU KATSU 15	sesame chili yogurt, kimchi, za'atar panko

large plates

DAILY FEATURE MP	please ask your server for details
ROUGIE DUCK 45	crispy polenta, purple cabbage, chirizu
SQUID INK TAGLIATELLE 30	prawns, white wine sauce, tomato, green olive, arugula
PAN-ROASTED HALF CHICKEN 37	broccoli, grana padano, gochujang glaze
SPICY RAGOUT RIGATONI 30	beef and pork, gochujang rose sauce
AB BEEF RIBEYE FOR TWO 110	bone marrow, mushroom, demi glaze
PAN-SEARED ARCTIC CHAR 38	bok choy, zucchini, potato mille feuille, kimizu
SPICY BOUILLABAISE 41	clam, mussel, prawn, cabbage, sourdough

One bill policy and 20% service charge for groups of 6+
Please inform your server of any allergies. We do not list all ingredients on the menu.



dinner