



(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 TARTARE	27
brûléed bone marrow, grana padano, lemon	
SALMON CRUDO	18
gochujang vinaigrette, apple, radish, cucumber (df)	
LOBSTER PRAWN	17
potato pavé, ikura, shaved vinegar	
COD BRANDADE CROQUETTE	18
miso cured, kimizu, apple salsa	
CRISPY PORK BELLY	16
gochujang glaze, soy vinaigrette, apple salsa	
SEARED POTATO MOCHI	15
prosciutto, pea, corn, mozzarella, herb cream (gf)	

vegetables

TOMATO SALAD	18
burrata, fermented plum vinaigrette (gf)	
EGGPLANT	17
ricotta, tahini, arugula (vf)	
GRILLED ZUCCHINI	17
zucchini pesto, grilled halloumi, bonito flakes (vf, nf)	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, grilled sourdough (vf)	
ASPARAGUS & MUSHROOM	20
salsa verde, brown butter, goat cheese	
SEARED SHISHITO	16
balsamic, grana padano, whipped feta	
HONEY BUTTERED CARROTS	18
greek yogurt, pickled mustard, smoked duck (vf, gf)	

large plates

ARCTIC CHAR	39
braised radish, polenta, romesco	
ROUGIE DUCK	45
potato pavé, baby carrot, king oyster, chirizu	
SQUID INK TRENETTE	31
prawn, tomato, green olive, tobiko	
ROASTED HALF CHICKEN	43
sweet chili glaze, mushroom risotto	
GOCHUJANG ROSÉ RAGOUT	32
LASAGNA	
beef, pork, mushroom, arugula	
AB BEEF RIBEYE FOR TWO	115
broccolini, fingerling potato, demi glaze	
LAMB RACK	47
turmeric cous cous, ratatouille	
CHILLI PANKO CRUSTED HALIBUT	45
edamame, potato, miso butter cream, snap pea	

One bill policy with 20% gratuity for groups of six or greater.

Please inform your server of any allergies.
Individual ingredients are not all listed.

dinner

