

STARTER			
CHICKEN LIVER PARFAIT	GFO	26	
DATE PURÉE, CRANBERRY YUZU JELLY, LAVENDER JUS			
STRACCIATELLA	GFO NFO	26	
SMOKED TOMATO, PISTACHIO, TOMATO ONION JAM, BEET			
BEEF TARTARE	DF GF NF	28	
AVRUGA CAVIAR, POTATO, EGG YOLK, NASHI PEAR			
PORK FRITTER	NFO	26	
PORK HEAD FRITTER, FIORETTO, TOMATO JAM, PEPPER JUS			
SNOW CRAB TOAST	NF [I]	13/pc	
SNOW CRAB, PRAWN, SPICY MAYO, SESAME			
DUCK SAUSAGE	GF DF	28	
QUINCE UMEBOSHI & JUS DE POULET			
ONION	DF GFO VG	18	
SLOW-COOKED ONION, VEGAN JUS,CASHEW BUTTER, NORI			
RAW			
SEASONAL SASHIMI	DF GF NF [M]	MP	
3 TYPES OF SEASONAL SASHIMI, TOMATO PONZU, SHISO			
CAVIAR	GF NF [I]	250	
RICE BLINI, NORI CRÈME FRAÎCHE, OYSTER CREAM			
AMUR SCHRENCKII CAVIAR 30G			
ROCK OYSTER	DF GF NF [A]	6.5 ea.	
SYDNEY ROCK OYSTER, SHISO MIGNONETTE			
SCALLOP	DF GF NF [I]	9.5/pc	
TAPIOCA SALSA, GREEN APPLE, CELERY PICKLE			
MAIN			
MURRAY COD	[A]	45	
TRAPANESE, RISONI, KALE, FIORETTO, PRAWN OIL			
OCTOPUS	NF DFO [I]	38	
'NDUJA VINAIGRETTE, POMME PURÉE, MARINATED PAPRIKA, OLIVES			
FISH OF THE DAY	[M]	MP	
SEASONAL FISH, BEURRE BLANC, SALMON ROE, HERBS, LEMON			
CAULIFLOWER	VG	25	
VEGAN GRENOBLOISE SAUCE, HAZELNUT OIL, CRANBERRY, AGED BALSAMIC			
PRAWN GRAIN RISOTTO	[A]	45	
FARRO, BARLEY, ARBORIO RICE, PECORINO, BUTTER, PRAWN			
LAMB RUMP	GFO DFO	48	
SMOKED MACADAMIA CREAM, SEASONAL GREENS, PEPPER BERRY JUS			
SPATCHCOCK	NF	33	
SPATCHCOCK YAKITORI, GRILLED OKRA, CORN, TOFU			
STEAK	GF NF DFO	59	
CELERIAC, BLACK GARLIC, POTATO FONDANT			
200G RUMP CAP			
200G FLAT IRON			
180G SIRLOIN			
MUSHROOM UDON	NF V	36	
MUSHROOMS, INANIWA UDON, BROWN BUTTER, PECORINO			
TO SHARE			
WHOLE DUCK	GFO DFO	165	
DRY-AGED DUCK, DUCK SAUSAGE, QUINCE UMEBOSHI, JUS DE POULET			
*PREPARED IN LIMITED QUANTITIES DAILY			
TOMAHAWK	GF NF	180/kg	
MBS 9 FULL BLOOD TOMAHAWK, MUSTARD, CHIMICHURRI, BEEF JUS			
*EACH CUTS VARIES IN SIZE AND WEIGHTS. SUBJECT TO AVAILABILITY			
WHOLE SPATCHCOCK	GF NF	64	
SPATCHCOCK YAKITORI, GRILLED OKRA, MISO CASSOULET, CORN, TOFU			
WHOLE FISH	[M]	95	
FLAT FISH, BEURRE BLANC, SALMON ROE, HERBS, LEMON			
LOBSTER LINGUINE	NF [A]	MP	
HALF/WHOLE LIVE LOBSTER, BONITO XO SAUCE, GARLIC MISO BUTTER, LINGUINE			
SEAFOOD PLATTER	GFO NF [M]	MP	
HALF/WHOLE LOBSTER, HALF-DOZEN OYSTERS, 2 PCS OF SCALLOPS, SEASONAL SASHIMI, MARIE ROSE & MIGNONETTE SAUCE, LEMON WEDGES			
PLEASE NOTE: WITHOUT PRE-ORDER, THIS DISH MAY TAKE 30+ MINUTES TO PREPARE.			
SIDES		VEGETABLES	
SHOKUPAN	NF	15	
HOUSE-BAKED MILK BREAD, MUSHROOM BUTTER			
GARDEN SALAD	DF GF NF VG	12	
SEASONAL GREENS, LEMON DRESSING			
POMME PURÉE	GF NF V	15	
MASHED POTATO, NORI			
FRITES	GF NF VG	11	
FRIES, NORI SALT			
ASPARAGUS	DF NF GFO [A]	26	
SHIO-KOJI GRIBICHE, SALMON ROE, MISO POWDER			
WITLOF SALAD	DF GF NFO VG	16	
AGRODOLCE, PISTACHIOS, ORANGE, APPLE BALSAMIC			
BROCCOLINI & BEANS	DF GF VG	26	
CHARRED SEASONAL PEAS, BROCCOLINI, SMOKED MACADAMIA CREAM, PEA TENDRILS			

Please let us know if you have any dietary requirements or food allergies prior to ordering. We endeavour to accommodate your special requests, Our seafood sourcing is labeled for your information: we cannot guarantee completely allergy-free due to the potential of traces allergens in our working environment and supplied ingredients. [A] Australian • [I] Imported • [M] Mixed Origin