



1.600K nett for 2 pax + 1 bottle of wine

WASABI TUNA TARTARE

wasabi, avocados, flour chips

or

BEEF CARPACCIO

35 days fermented red miso dressing,
australian beef tenderloin, shaved grana
padano, roasted pistachio, microgreens
tossed in balsamic reduction

OCTOPUS A LA PLANCHA

truffled potato puree, capsicum
chimichurri, nori crackers, ink mayo

or

BLACK & WHITE PRAWN

RAVIOLIS

prawns, sake butter sauce, parmesan

SQUID INK RICE

crispy baby squid, salmon roe,
garlic aioli

or

CREAM OF EBIKO PASTA

grilled tiger prawns, ebiko roe

GRILLED MARKET FISH

citrus kosho, white beans,
tamarind dressing

or

SLOW COOKED BEEF CHEEK

mashed potatoes, spicy sweet glaze,
pickled mushrooms

ROASTED CHICKEN

overnight marinated roasted chicken, flavorful brown sauce,
fresh mixed salad with honey lemon dressing, charred cherry tomatoes

CHOCOLATE LAVA CAKE

strawberries, vanilla ice cream

or

DATE & WALNUT CAKE

vanilla bean ice cream, gula malaka



WHITE WINE

OHAU GRAVELS WOVEN STONE

sauvignon blanc, new zealand, 2022

✔ light ✔ dry ✔ high acidity

VENTISQUERO RESERVA

chardonnay, chile, 2023

✔ med.light ✔ med.dry ✔ med.acidity

MASTERPIECE

pinot grigio, australia, 2023

✔ med.light ✔ dry ✔ med.acidity

RED WINE

VENTISQUERO RESERVA

pinot noir, chile, 2023

✔ med.light ✔ smooth ✔ dry ✔ med.acidity

KAIKEN

malbec, argentina, 2021

✔ med.bodied ✔ med.tannic ✔ med.dry ✔ med.acidity

MARCHESI DE FRESCOBALDI REMOLE

sangiovese, italy, 2021

✔ med-bold ✔ med.tannic ✔ dry ✔ med.acidity