

Set Menu

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

CORN FURIKAKE

furikake, chipotle mayo, nori

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

OHAI GRAVELS WOVEN STONE

sauvignon blanc, new zealand, 2023

light • dry • high acidity

VINA VENTISQUERO RESERVA

chardonnay, chile, 2024

med.light • med.dry • high 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 ESTATE

malbec, argentina, 2023

med.bold • med.tannic • med.dry • med.acidity

MARCHESI DE FRESCOBALDI REMOLE

sangiovese, italy, 2022

med.bold • med.tannic • dry • med.acidity