

To Start

FRIED ZUCCHINI FLOWERS

Ricotta, lemon, mint, tomato jam

SPICY PRAWN RELISH

Chilli paste, exotic fruit crudités, peanuts, crackers

LAMB SAMOSA

Masala spiced lamb, mint raita, mango chutney

BHUTANESE MOMOS

Pork, coriander, hot pepper sauce

ARTICHOKE À LA GRECQUE

Asparagus, haricot verte, fine leaves, sunchoke chips

OCEAN TROUT CRUDO

Radish, cucumber, green chilli, orange soy dressing

GOLDEN BEETROOT

Nectarine, frisée, feta, poppy seed vinaigrette

MANGROVE CRAB

Exotic fruit, cashew nut, spicy lime dressing

GRILLED SQUID

White beans, chilli relish, shaved fennel rocket

Sides

WEDGES SALAD

Iceberg, kohlrabi, fennel, radish, parsley, lemon dressing

ISLAND FRIES

Sweet potato and cassava, spiced yoghurt, mango chutney

BROCCOLINI

Garlic, lemon, chilli

14

12

10

12

20

24

20

24

26

8

12

10

Pasta and Noodles

TIGER PRAWN TORTELLINI

Sweet potato, ricotta, pine nuts, raisins, parmesan, burnt butter

28

PAPPARDELLE

Rosemary braised duck, tomato and olive ragù, pecorino

30

BEEF KWAY TEOW

Clear beef broth, red rice noodles, tomato, celery, fragrant herb

28

Main

TANDOOR CAULIFLOWER

Kale, pomegranate, farro, almonds, nigella yoghurt

22

ROASTED PUMPKIN

Chickpeas, honey onion, red pepper, orange blossom dressing

24

LOBSTER BIRYANI

Aromatic rice, pomegranate, yoghurt, guava salad

48

SNAPPER CURRY

Coconut, tomato, tamarind, okra, saffron rice

34

KUROBUTA PORK RIBS

Asian slaw, sesame, spring onion

40

CHICKEN SCHNITZEL

Herb crumbed, parmesan, caper, sage, cherry tomato

30

MAORI LAMB CUTLET

Clay oven roasted, green chilli salsa, garlic yoghurt, pickled radish

38

BEEF WELLINGTON

Wagyu, foie gras, spinach, truffle jus

60

Sweet Treats

SOFT SERVE

Daily flavour, house-made waffle

10

PANDAN CRÊPE

Mango, mascarpone cream, passionfruit, coconut sorbet

14

STRAWBERRY PAVLOVA

Orange curd, vanilla, kiwi

14

JACKFRUIT PUDDING

Young coconut, jaggery ice cream

14

RICH CHOCOLATE TART

Drunken cherries, coffee caramel, mascarpone cream

14

