

SIGNATURE MENU

PRAWN KATAIFI

Crispy kataifi – Lemongrass chili – lime aioli.

GLAZED DUCK BREAST

Grilled seasonal vegetable – sesame jus

WARM YUZU CHEESECAKE

almond crumble – citrus curd – shiso

2 courses 27

3 courses 33

STARTER

SESAME RAMEN

roasted mushrooms – pak choi – crispy tofu – poached egg

12

SZECHUAN GYOZA

17

pork – prawn

ASIAN PEAR SALAD

sesame vinaigrette – crispy shallot – mint

19

AVOCADO SASHIMI

19

coconut – coriander emulsion – cucumber daikon salad – shallot tempura

MAIN

BEEF SHORT RIB

potato wasabi puree – beef jus

26

THAI VEGETABLE STEW

17

marinated aubergine – snow peas – basil – jasmine rice

SAKE STEAMED COD

daikon – spinach – bisque reduction

22

PUMPKIN PINENUT RISOTTO

17

roasted pumpkin – aged pecorino – pumpkin seed oil

SWEETS

DARK CHOCOLATE

AND MISO FONDANT

liquid centre – vanilla – soy ice cream

10

COCONUT AND CALAMANSI

PANNA COTTA

pineapple carpaccio – lime syrup – toasted coconut

10

 = vegetarian, vegan on request | Please inform our team about any special dietary requirements, allergies, or intolerances. We prepare all dishes with care, but traces may occur due to unintentional cross-contamination.