

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^V

roasted mushrooms – pak choi – crispy tofu –
poached egg

12

SZECHUAN GYOZA

pork – prawn

17

ASIAN PEAR SALAD^V

sesame vinaigrette – crispy shallot – mint

19

AVOCADO SASHIMI^V

coconut – coriander emulsion – cucumber daikon
salad – shallot tempura

19

MAIN

BEEF SHORT RIB

potato wasabi puree – beef jus

26

THAI VEGETABLE STEW^V

marinated aubergine – snow peas – basil –
jasmine rice

17

SAKE STEAMED COD

daikon – spinach – bisque reduction

22

PUMPKIN PINENUT RISOTTO^V

roasted pumpkin – aged pecorino –
pumpkin seed oil

17

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

^V = 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.