

CAVIAR SELECTION

Accompanied by freshly made buckwheat blinis, crème fraîche, and caper berries

- 28g | 1.950

Aquatiar Russian Sturgeon
A true delicacy with a luxurious flavour profile. These smooth, creamy eggs melt in the mouth, delivering an intricate balance of richness and subtle nutty undertones, leaving a soft, lingering taste.
- 28g | 3.800

Aquatiar Beluga
The pinnacle of culinary refinement, Beluga caviar is revered for its exceptional size and tenderness. Each delicate pearl offers a symphony of flavours—elegant, complex, and indulgent—captivating the most discerning palates.
- Ingredients : caviar, salt. No GMOs. No Preservatives.**

APPS & SHAREABLES

- 150

Miso Butterscotch Quail
Crisp-skinned BBQ quail glazed in a velvety miso butterscotch, served with a vibrant pomegranate salsa and creamy walnut skordalia.
- 160

Whipped & Fried Gorgonzola
Deep fried iced gorgonzola, accompanied by salt-baked beetroot, creamy arugula pesto, truffle honey toasted walnuts, and a zesty blood orange vinaigrette.
- 180

Fire-Roasted Octopus
Succulent, charred octopus, seasoned with bold sazón spices and complemented by a rich salbitxada sauce. Finished with a touch of sweet chancaca syrup and a refreshing salsa criolla.
- 180

Creamy Tuna Tartare
Delicate tuna tartare in a rich crème fraîche, accented with luxurious truffle oil, Sicilian salsa fritella, and served with crispy, earthy tempeh crackers.
- 220

Marbled Tri-Tip Carpaccio
Tender black Angus MB7+ carpaccio accompanied by a silky horseradish crème brûlée, compressed rock melon preserve, smoked hollandaise with peppery rocket. Paired with crisp bresoala-caraway grissini sticks brushed with smoked butter.
- 200

Red Seafood Chowder
Hearty and smoky chowder with black cod, plump bay scallops, juicy prawns, and tender cherry stone clams. Topped with crispy bacon and fresh dill, served with warm, buttery sourdough.
- 220

Exotic Funghi Pappardelle Carbonara
Fresh pappardelle pasta enveloped in a decadent carbonara sauce, with house-cured pork jowl, earthy exotic mushrooms, truffle oil, and shaved parmesan for a rich finish.

MAINS

- 270

Portuguese-style linefish
Crispy-skinned line fish served atop saffron-infused potato purée, with smoky piri-piri roasted peppers, and a tomato-olive concasse. Finished with fried leek ribbons and fresh oregano.
- 290

Seared yellowfin tuna in beef tallow
Velvety sweet potato purée, charred asparagus spears, nutty sesame-black lime crumble, and a vibrant mango-wasabi relish for a pairing unlike any other.
- 300

Prawn Agnolotti
Handmade prawn-filled agnolotti pasta, complemented by steamed prawn meat, served in a bright piccata sauce with white wine, capers, and parmesan. A sprinkle of fresh spring onion completes this dish.
- 260

Confit Pork Belly
Slow-cooked, tender confit pork belly, paired with apple-ginger ale pommes purée, crispy pork scratchings, and a tangy cuciwis slaw. Topped with black pudding crumb and a fragrant parmesan-sage velouté.
- 300

Burrata & organic chicken parmigiana
A comforting dish of crispy breaded chicken, creamy burrata, heirloom tomatoes, black garlic purée, kalamata olives, and crispy house-hung pancetta. A perfect harmony of comfort and flavor.
- 350

Matara braised beef cheek
A fragrant spiced curry with coconut milk, tangy tamarind, long black pepper for deep, vibrant flavors. Paired with golden basmati pilaf, spicy mango achar, cucumber raita, crisp papadams for an irresistible South Indian feast.
- 600

220g F1 Wagyu MB 6+ Rump Fillet
A perfectly seared Wagyu rump fillet steak, accompanied by a silky sweet corn purée, three-root pave, and tangy pickled beetroot. Served with rich café de Paris butter and a velvety red wine jus.

EAT

- 85

Citrus Olives & Fine Cheese A moreish mix of Kalamata and Sicilian olives paired with a Kalimantan semi hard cheese, drizzled in citrus-infused olive oil.
- 150

Kutai mussels escabeche Roasted capsicum, sun-kissed cherry tomatoes, pearl onions, fresh tarragon.
- 170

House-Hung Pancetta Ten-week-cured Danish pork pancetta enhanced with notes of chili, orange, and fennel.
- 200

House-Hung Bresaola Angus beef eye of round, red-wine aged for five weeks, served with bread-and-butter pickled zucchini and rich Wagyu butter.
- 210

Nikkei Salmon Ceviche Fresh Norwegian salmon dressed in umeboshi-yuzu, complemented by galangal-sunflower caramel.
- 340

Jamon Montanera Imported delicate Iberian ham accompanied by a sweet basil-infused melon preserve.

WOODFIRED FOR SHARING

Perfectly crafted dishes, thoughtfully prepared over a wood fire, designed to be shared and enjoyed together.

- 450

Ras el Hanout Spiced Whole Juvenile Octopus
Served with a preserved lemon labneh sauce, coriander, garlic confit oil.
- 540

Balinese Spiced Pork Neck - 500g
Marinated in aromatic base gede, served with crispy pork crackling, rich gravy, and vibrant sambal matah.
- 720

Seaside Seafood Grill
A fresh medley of line-caught fish, tiger prawn, salt-and-pepper squid, and confit octopus, paired with charred lemon and salbitxada sauce.
- 780

8-Hour Mechoui Lamb Shoulder - 500g
Slow-roasted to perfection, finished with harissa, creamy labneh, golden dukkah, and warm grilled saj bread.
- 250

100g

Chili Cheese Rock Lobster - Please ask your server for available sizes
Fresh rock lobster, gently tossed in a chili cheese sauce and baked to perfection in the Josper oven. Garnished with freshly chopped parsley, fresh lemon, chili flakes.
- 1.400

Angus Chateaubriand Roast - 500g
A succulent tenderloin roast, served with a rich Café au lait sauce, fragrant thyme, rosemary, sea salt.
Certified Black Angus, Campbell, AUS, MB 3-4, 200+ days grain-fed.
Note: Please allow 30–45 minutes for cooking and resting.

SIDES

choose 3 for 210k

- 70

Coconut Fern Tip Salad – bumbu dressing
- 70

Jasmine Rice – steamed with turmeric and coconut, topped with fried shallots
- 80

Miso Cauliflower Steak – sweet and savoury glaze, leeks, sesame
- 80

Roasted Capsicum Salad – vine tomatoes, capers, and thyme
- 90

Caramelized Baby Carrots – pumpkin seed pesto, chives
- 90

Mexican-Style Grilled Sweet Corn – feta and Smokey chili aioli, jalapeño
- 100

Potato Purée – gratinated with three cheeses
- 100

Triple-Cooked Rustic Potatoes – tossed in truffle scented oil and parmesan

FRESH & HEARTY TABLE SALADS

- 130

Quinoa Verde
A vibrant medley of seasonal greens, red quinoa, toasted seeds, and roasted red onion vinaigrette. Perfectly balanced and wholesome.
Add chicken or tuna confit for extra indulgence +30k
- 200

Burrata con Anatra
Creamy burrata paired with house cured duck prosciutto, heirloom tomatoes, fresh basil, balsamic glaze, and toasted sourdough. Finished with an olive and garlic crumble for added texture.
- 280

Woodfired Steak Salad
A bold combination of miso-glazed eggplant, beetroot pesto, aged semi-hard cheese, sun-dried tomatoes, pickled shallots, and a creamy tahini-miso dressing.

SWEET TREATS

- 80

Sorbets Assortment
A refreshing selection of four house-made fruit sorbets, each capturing the vibrant essence of tropical flavors.
- 110

Apple & Strawberry Crumble Tart
Warm buttery apple tart with almond praline crumble, paired with strawberry gel, vanilla pod gelato, and a delicate almond crunch.
- 110

Tiramisu Unveiled
A decadent masterpiece from KU DE TA, featuring silky mascarpone, coffee-soaked sponge, and a whisper of cocoa. A reimagined classic designed to impress.
- 110

Valrhona Glazed Vanilla Cheesecake
Velvety Valrhona chocolate-glazed vanilla cheesecake, with blood orange jub jub, orange marmalade gel, yuzu gelato, and tangerine glass.