

## CHEF'S TASTING

*Have a taste of our favourite dishes!*

6 Course - \$500 Per Person

8 Course - \$680 Per Person

*Minimum 2 Pax*

### SMALL BITES

#### AVOCADO MESS

Black Chickpeas, Pomegranate, Corn,  
Yoghurt Dressing, Papadums. (V+GF)  
95

#### DRY-AGED BEEF TARTARE

Sambal Mayo, Pickled Watermelon Skin,  
Crispy Puri. (GF)  
*Add on: Hokkaido Uni MP*  
158

#### DUCK KANDA BHAJI

Duck Confit, Sour Coconut Gravy, Parsley Oil.  
135

#### ESCARGOT GRATIN

Sambal Breadcrumbs, Chilli Garlic Coconut,  
Cabbage Slaw.  
168

#### TAMARIND ROASTED BEETROOTS

Goat Cheese, Parsnip Pureé,  
Honey Garlic Vinaigrette, Dill Oil. (V+GF)  
128

#### PRAWN & LEEKS SAMOSA

Blueberry Relish, Mango Chutney. (2pc)  
110

### VEGETARIAN

#### BAKED AUBERGINE

Flowering Cauliflower, Coriander Chutney,  
Semi-Dried Capers. (VG+GF)  
185

#### TOFU KORMA

Onsen Egg, Crispy Tofu, Green Chili,  
Garlic Crumbs.  
128

#### SWEET POTATO RICOTTA DUMPLING

Tomato Sofrito, Kale, Shaved Parmigiano.  
158

**MAINS****GRILLED BUTTER CHICKEN**

Leek Ash Yoghurt, Scallion Salsa.

¼, ½, Whole

188 / 368 / 528

**CURED SALMON**

French Beans, Tomatoes, New Potatoes,

Anchovy Brown Butter. (GF)

230

**STUFFED CALAMARI**

Smoked Pork Belly, Fenugreek Leaves, Clams,

Fino Sherry, Pistachio. (GF)

220

**LAMB BELLY BIRYANI**

Dirty Rice, Paratha, Pineapple Yoghurt.

230

**STEAK AU POIVRE**

Rump Cap, Black Peppercorn Masala,

Peri Peri Fries. (GF)

480

**CHILI PEPPER CRAB**

Mud Crab, Homemade Butter Brioche.

*Available Tuesday and Wednesday Pre-Order Only*

MP

**SIDES**

BASMATI 35

FLATBREAD 40

PAPADAM 25

PERI PERI FRIES 55

**DESSERTS****SPICED CARROT SUNDAE**

Vanilla Ice Cream, Toasted Pistachio.

85

**CHAI AND ALMOND BAKLAVA**

Franzipane, Chai Syrup, Coconut Crème Anglaise.

95