

FROM 6PM TO 10PM

Last Order 9pm

The best way to taste Caviar is with a bump – who says luxury can't be wild!

Per person 25
Tin (50g) 188

BITES

Fresh Shucked Seasonal Oysters and Lime Cheek (5pcs)	30
Ankimo Mousse, Love Letter, Pink Peppercorn	18
Seaweed Skate and Lime Crema	12
Red Snapper Wrapped in Betel Leaf	11
Prawn Toast and Aioli	16
Crab Croquette, Sweet Mayo, Chives	16
<i>Top up Caviar (10g)</i>	+48
Monkfish Skewer and Furikake	24
Burnt Ends and Tamarind	16
Beef Bulgogi and Seasonal Uni	24

SMALLS

Dry-aged Hamachi, Kimchi, Puffed Rice	26
Cabbage, Plum, Bonito	16
Haricot Verts and Burrata Live	24
XO Scottish Scallop and Vermicelli (1pc)	28
Squid Noodles and Ink	23
Octopus and Assam Hummus	24

HEARTH

Carabinero, Sakura Vermouth and Toast (2pcs)	72
Jumbo Tiger Prawn and Tamarind	35
14 Days Dry-aged Kingfish and Pickled Papaya Slaw	30 per 100g
Monkfish and Cashew Curry	52
Kingfish Head, Doenjang and Ssam	60

STARCHES

Braised Sea Cucumber, Seasonal Uni, Scallion	108
<i>Top up Uni (30g)</i>	+40
Live Spiny Lobster Poached Rice	26 per 100g
Signature Haddock Burger	24
<i>Top up Caviar (30g)</i>	+75
Sourdough Bread and Seaweed Butter	10
Banana Walnut Cake & Smoked Ice Cream	10

Prices are subject to prevailing GST and 10% Service Charge.

Please do let us know if you may have any food allergies or intolerance when ordering.