



MENU

Appetizers.

Shio Koji Aged Tenderloin Skewer* 138
New Zealand Grass-fed Tenderloin Aged with Shio Koji, Lace Fat and Aji verde

Caviar on Fried Chicken with Ranch Dressing 128/pc
De-boned Whole Chicken Wing, House-Made Ranch and Caviar

Cherry Wood Smoked Duck Breast 148
“Lu Shui” Duck Breast (Gently poached in Spiced brine), Smoked in-house with Cherry Wood, served Chilled with Charred Green Onions

Amber Prawn Salad 168
Mi-Cuit Ecuadorian Amber Prawns, Fresh Pea Purée, Mint Vinaigrette, Pickled Mustard, fennel and Finger Lime

Confit Aubergine 148
Crispy Panko, Baba Ganoush, Grilled Pepper and Buttered Toast

Beef Tartare 198
Grilled Pepper, Anchovy, Garlic Chives, Sesame Lavash and Buttered Toast

Freshly Hand-Made Pasta.

Funghi e Pancetta 198
Home-Made Fregola Pasta with Mixed Organic Mushrooms, Pancetta and a touch of Sichuan Spice.

Assorted Vongole 208
House-Made Fettuccine pasta, Selection of Fresh Shellfish, Thai chili, Garlic, Lemon and Parsley

Chorizo, Beet and Tomato 188
House-Made Fettuccine Pasta, Iberico Chorizo, Beet and Tomato Sauce with Kale

Cheese.

- Pavé Toulousain (FRA)
- Comté 24 Months (FRA)
- Parmigiano Reggiano 24 Months (ITA)
- Brie de Meaux (FRA)
- Brique de Sakura No-Ha(FRA)
- Saint Maure de Touranie (FRA)
- Fourme au Sauternes (FRA)

Small Bites.

- Corn Rib with Allium Ranch Sauce 108
- Kimchi Pancake Fritter with Chili Dip 148
- Crab Taco with Avocado, Comté, Jalapeños & Chimichurri 158
- Grilled Cheese Sandwich with Parma Ham 148

Roasted Chicken.*

36-hours prepared local farmed yellow chicken comes with ratte potato gratin, green salad, spring onion salsa verde & chicken jus

Regular Sized 828

Medium Sized 728

Main.

Duck Confit 198
Crispy Duck Confit with Sautéed Ratte Potato and Mint Vinaigrette

Wine Central Char-Siu* 308
Pork Belly marinated in Red Wine and aged Tangerine Peels, Aged Octopus, Green Onion Salad, and House-Fermented Hot sauce

Seared Octopus 298
Pan-Seared Octopus, House-Smoked Bacon, Compound Butter and White Kidney Beans Hummus

Yun Nan Exotic Mushrooms and House-Smoked Bacon 288
Selection of Yun Nan Mushrooms Pan-Seared and finished with Chicken Stock, House-Smoked Bacon marinated in Chinese Spices

Grass-Fed New Zealand Wagyu Rib Eye (12 oz)* 655
Chimichurri Vinaigrette and Fermented Mustard

Sides.

Hand-Cut Truffle Fries 168
Truffle Sauce with freshly grated Truffle

French Fries and Fermented Spicy Ketchup 98
Fresh Chives and House-Fermented Hot Ketchup

Green Salad 118
Mixed Greens and Herbs with White Balsamic Vinaigrette and Parmigiano

Potato Gratin 148
Ratte Potato, Chicken Tallow Béchamel, and Parmigiano Reggiano

Padrón Peppers 168
Pan roasted

Dessert.

Jasmine Tea-ramisu 118
Jasmine Tea, Mascarpone, Lady Fingers and Cacao Powder

Ginkgo and Sticky Rice Brûlée 128
Roasted Ginkgo, Lavender Honey, Mascarpone, Runny Sticky Rice and Maldon Salt

Strawberries and Lemon Marigold Shortcake 148
House-Made Strawberries and Confiture and Lemon Marigold Ice Cream

This dish can be ordered **after 5:30pm*

Charcuterie.

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| Parma Ham 24 Months | One Item | 108 |
| Iberian Chorizo | Three Items | 248 |
| Saucisson | Five Items | 398 |
| | Extra Bread | 10 |

