



MENU

Appetizer.

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| Smoked Salmon & Watercress | 208 |
| House warm smoke salmon, watercress mayo & Pickled Fennel | |
| Pâté en Croûte | 228 |
| Foie gras, Quail, Chicken, Local Mushroom, Goji berry, Cognac | |
| Fish Crudo | 238 |
| Seasonal fish prepared in suitable style | |
| Beef Tartare | 248 |
| With chicken crisps & Sourdough | |

Sides.

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| Hand Cut Truffle Fries | 168 |
| Truffle sauce with freshly grated truffle | |
| Garlic Fries | 98 |
| With Parmigiano Reggiano | |
| Green Salad | 118 |
| Mixed greens and herbs with white balsamic vinaigrette and Parmigiano | |
| Cast Iron Focaccia | 88 |
| Focaccia baked in house topped with Spring onions | |
| Potato Fondant | 128 |
| With Parmigiano, Chicken stock, Chicken Tallow | |
| Potato Gratin | 148 |
| Ratte potato, chicken tallow bechamel and Parmigiano Reggiano | |
| Crispy Local Mushroom | 148 |
| With Chinese celery mayonnaise | |
| Padrons Peppers | 168 |
| Pan roasted | |

Cheese.

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| Camembert (FRA) |
| Comte 24 Months (FRA) |
| Parmigiano Reggiano 24 Months (ITL) |
| Machego 12 Months (ESP) |
| Fourme D’Ambert (FRA) |
| Pecorino Sardo Maturo (ITL) |

Small Bites.

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| Kimchi Pancake | 128 |
| Chicken Wings with Crispy Garlic | 128 |
| Crab Taco with Avocado, Comté, Jalapeños & Chimichurri | 148 |
| Glazed Beef Cheek Sliders with Korean Yuzu & Shallot Relish | 158 |
| Yun Cheong Sliders with Pickled Fennel | 158 |

Roasted Chicken.

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

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| Regular Sized | 828 |
| Medium Sized | 628 |

Protein.

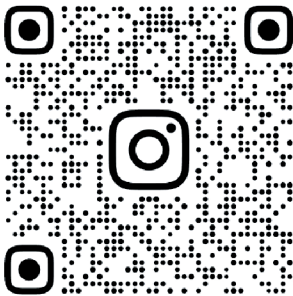
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| Grilled Squid with Mojo Picante Sauce | 248 |
| Grilled fresh squid, Fermented Mojo Picante sauce, Onion and Padrons Peppers | |
| Local Mushrooms, Eggs & Focaccia | 228 |
| Seared local farmed mushrooms, Creamy scrambled eggs, house baked focaccia and Parmigiano | |
| Fish and Hand Cut Chips | 268 |
| Vodka battered seasonal white fish with hand cut chips and Chinese celery tartar sauce | |
| Wine Central Char-Siu | 238 |
| Pork belly marinated in red wine, aged tangerine peels, aged octopus with Green onion salad & house fermented hot sauce | |
| NZ Beef Rib-Eye 10Oz | 488 |
| Chimichurri vinaigrette, Fermented mustard with Potato fondant | |
| Beef Short Ribs & Sand Ginger (Sharing Portion) | 688 |
| Sous-vide and grill bone in beef short rib, Sand ginger, Thai coconut sauce, Fermented chilli sauce, Aji verde and potato fondant | |

Pasta.

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| Local Mushrooms | 208 |
| Local mushroom sauce, Parmigiano, chicken stock and rigatoni pasta | |
| Yellow Chicken and Celtuce | 238 |
| Yellow chicken ragu, celtuce & Spaghetti pasta | |
| Mussels and Fermented Tomato | 248 |
| Mussels, garlic, chili, sweet basil, lemongrass, fermented tomato sauce, Lap cheong and Spaghetti pasta | |

Dessert.

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| Lemon Curd Tart | 138 |
| Lemon curd with Sweet olive flour | |
| Panna Cotta with Berries | 148 |
| Yogurt Panna Cotta, House made strawberry jam, fresh berries and mint syrup | |
| Chocolate Ganache | 168 |
| With house made chocolate ice-cream and cacao sand | |



Charcuterie.

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| Parma Ham 24 Months | One Item | 128 |
| Iberian Chorizo | Three Items | 198 |
| Saucisson | Five Items | 308 |
| | Extra Bread | 10 |