BITES

STEAMED EDAMAME V,VG
SPICY SAUCE
7

GUACAMOLE TOREADO V,VG
CRISPY TORTILLA
9

SALT + PEPPER SQUID
MALDON SALT, LIME
13

CORN RIBS V,VG
HERB BUTTER, PARMESAN
12

SPICY LOBSTER TEMPURA
ROCOTO MAYO
29

POPCORN SHRIMP TEMPURA
NORI SALT, KIMCHI MAYO
18

ROBATA SKEWERS
SPICY CHICKEN / WAGYU BEEF
12 14

CHICKEN WINGS
SMOKED CHILLI SAUCE
13

PAO DE QUEIJO VG
CHEESE BREAD, TRUFFLE PARMESAN
9

LOBSTER ROLL
GOCHUJANG MAYO, CAVIAR, PARMESAN
25

SUSHI

SPICY TUNA
AVO, CUCUMBER, KIMCHI
16

TUNA SASHIMI
WASABI, SHISO
15

VEGAN MAKI
SWEET POTATO, AVOCADO, CUCUMBER, LIME AIOLI
15

DUCK ROLL
HOISIN, AVOCADO, CUCUMBER, SPRING ONION
16

DRAGON ROLL
PRAWN, AVOCADO, UNAGI
16

CRAB ROLL
SNOW CRAB, CUCUMBER, AVOCADO
16

SUSHI PLATTER
CHEF'S SELECTION OF SUSHI ROLLS
24 PIECES / 32 PIECES / 48 PIECES
42 54 79

TACOS

TEMPURA PRAWN
GUAC, CHIPOTLE MAYO
16

BEEF CHEEK
GUAC, PICKLED RED ONION
16

TRUFFLE WAGYU
A5 STRIPLOIN, PICKLED RED ONION, TRUFFLE
33

ROAST DUCK
GUACAMOLE, PICKLED RED ONION, HOISIN, CHILLI
14

CHICKEN TINGA
GUAC, CORIANDER, SOUR CREAM
15

ROASTED AUBERGINE V,VG
LIME, POMEGRANATE, CORIANDER
14

CARNE

SPICY BEEF SALAD
FILLET, ASPARAGUS, ROASTED ONION
23

10OZ RIBEYE
SHIMEJI MUSHROOMS
35

SURF + TURF
10OZ RIBEYE
LOBSTER TAIL
59

ROASTED ACHIOTE CAULIFLOWER V,VG
HUMMUS, CHIMICHURRI, POMEGRANATE, ALMONDS, CHICKPEAS
18

ROBATA GRILL
LAMB CUTLETS, BEEF TENDERLOIN, CHICKEN, SKIRT STEAK, CORN, SAUCES
149

T - BONE
16OZ CHARGRILLED, BONE - IN STRIPLOIN + TENDERLOIN
55

LAMB CUTLETS
CHIMICHURRI
33

ROAST CHICKEN
BONELESS, ACHIOTE CHILLI, CRANBERRY GLAZE
25

A5 JAPANESE WAGYU FILLET
PICKLED SHIMEJI MUSHROOMS, SOY BUTTER
150G 98 / 250G 149

ESPECIAL

WAGYU TOMAHAWK
TABLE FLAMED CHILLI BUTTER
195 PER KG

SAUCES - PEPPERCORN, MUSHROOM WITH TRUFFLE, BONE MARROW, CRANBERRY GRAVY
3

PESCADOS

SALMON TERIYAKI
CUCUMBER, RED ONION, SESAME
26

BLACK COD
CARAMELISED MISO, HARISSA
38

GRILLED LOBSTER
FLAMBE, HERB BUTTER
HALF 29 / WHOLE 59

GRILLED OCTOPUS
CRISPY SWEET POTATO, RED CHILLI JAM
21

PAN FRIED TIGER PRAWNS
LEMON CHILLI BUTTER
19

SIDES

CORN SALAD V
KIMCHI MAYO, FETA
9

TRUFFLE RICE V
TRUFFLE OIL, WILD MUSHROOMS, PARMESAN
16

DUCK SALAD
LEAF SALAD, CASHEW CREAM, POMEGRANATE
16

CAESAR SALAD
GRILLED GEM, PARMESAN, HERB CRUMB
14

MNKY FRIES VG
9
WITH TRUFFLE + PARMESAN
11

TENDERSTEM BROCCOLI V,VG
SMOKED PONZU, SESAME
9

ROASTED VEGETABLES V,VG
POTATO, PARSNIP, CARROT, HONEY ORANGE CHILLI GLAZE
10

PIGS IN BLANKETS
HONEY GLAZED
9

Please note this is sample menu and subject to change.
Our food may contain allergens. Inform our staff of any allergies you may have. We are not liable for airborne or contact nut allergies. A 12.5% service charge applies.

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