

STARTERS



WHITE CORN ELOTE 10.00

Charcoal grilled whole white corn
creamy lime-chilli sauce | parmesan | coriander

BRUSSELS SPROUTS 15.00

Crispy Brussels sprouts | grapes
balsamic dressing | Parma ham

BAKED CAMEMBERT 15.00

Normandy AOC Camembert | crispy chilli oil
smoked honey | walnuts | crostini

COLD PRAWN SOBA NOODLES 12.00

Chilled soba | prawn oil | prawn espuma
prawn granita | tobiko

MUSSELS WHITE WINE 18.00

White wine | mixed herbs | garlic bread

MUSSELS TAMARIND 18.00

Tangy broth | garlic bread

GRILLED SQUID 25.00

light miso-ginger glaze | Thai nam chim sauce

SMOKED OCTOPUS POTATO SALAD 16.00

Agria potato | bacon | capers | red wine vinaigrette

AGUACHILE CRUDO 18.00

Cured golden snapper | lime | green chilli
lemongrass | thai basil | coriander

MEATS



GOCHUJANG CHICKEN SKEWERS 26.00

Charcoal grilled chicken | gochujang
smoked eggplant puree | garlic chips

BRAISED SHORT RIB 45.00

Slow-braised beef | ginger | kicap manis
fried agria potatoes

VEAL MILANESE 48.00

Pounded veal cutlet | breaded pan-fried
cucumber relish

BONE-IN PRIME RIBEYE 90.00

800g bone-in ribeye charcoal grilled | parsnip puree
haricot verts | caramelized onion gravy

SIDES



GARLIC BREAD 8.00

Housemade garlic butter

CORNBREAD 6.00

American-style cornbread with grilled corn kernels

FRIED AGRIA POTATO 8.00

Double-cooked agria potatoes

HARICOT VERTS 12.00

Sautéed fine beans | anchovy butter | fried shallots

GRILLED BABY CARROTS 14.00

Charcoal grilled baby carrots | citrus yoghurt
cashews

GRILLED BROCCOLINI 16.00

Charcoal grilled broccolini | red capsicum romesco
toasted almonds

SEAFOOD



HONEY ORANGE SEABASS 24.00

Puy lentils ragout

PORTUGUESE SEAFOOD STEW 28.00

Clams | mussels | prawns | pork belly | tomato
paprika | garlic bread

SMOKED SEABASS PASTA 26.00

Shredded smoked local seabass | bonito cream
linguine

COGNAC VONGOLE PASTA 28.00

Cognac | live clams | garlic | chilli | linguine

SEABASS 58.00

Charcoal grilled 700g whole seabass served with
house 'ang mo belachan' (Choose from any 2 sides)

GOLDEN SNAPPER 68.00

Charcoal grilled 700g whole snapper stuffed with lime
leaf and green lime (Choose from any 2 sides)

TURBOT 85.00

Charcoal grilled 1kg whole turbot baste in saffron
and lemon oil, side of charred capsicum salsa

WHOLE BOSTON LOBSTER 60.00

Live 500-600g Boston lobster charcoal grilled to
order with garlic butter. (Choose from any 1 side)

ALASKAN KING CRAB LEG 75.00

(PRE-ORDER, SEASONAL)

Charcoal grilled to order with garlic butter
(Choose from any 1 side)

DESSERTS



OLIVE OIL CAKE 12.00

Warm Italian-style olive oil cake made with premium
extra-virgin olive oil, served with a light honey
cream

PEPPERMINT SEMIFREDDO 15.00

MILLE FEUILLE

Layers of crisp puff pastry with peppermint semifreddo and
berry compote

