

CLAMS & MUSSELS STEW

JAPANESE LITTLE NECK CLAMS | BLUE MUSSELS | KOMBU | PARSLEY | WHITE WINE

BAKED CAMEMBERT (V)

SOURDOUGH BREAD | ROASTED WALNUTS | TRUFFLE PASTE

YAKITORI SKEWER

FREE-RANGE CHICKEN I MEXICAN TARRAGON | SHIO KOMBU | KIMIZU SAUCE (1 SKEWER PER PAX)

MAIN COURSE

SELECT 1 PER PAX

BLACK ANGUS TENDERLOIN

(SUPPLEMENT +\$10) WOOD-GRILLED TENDERLOIN | AUBERGINE | SWEET POTATO PURÉE

BINCHOTAN-GRILLED ROBATA HALIBUT

EDAMAME PURÉE | GRILLED VEGETABLES | IKURA | MISO

WOOD FIRE GRILLED DUCK

GARDEN SALAD | ORANGE | YUZU-INFUSED PORT SAUCE

GRILLED MISO-MARINATED CAULIFLOWER STEAK (V)

ROASTED SESAME SEEDS | ROASTED HAZELNUT | TAMAGO FLAKES | GARLIC CREAM

DESSERT

TARO PANNA COTTA

WILD BERRIES | MILK CRUMBS | MANGO COULIS

AVAILABLE FROM 1 - 31 MAY 2025 6PM - 9:30PM

All prices are subject to prevailing government taxes. Please let us know if you have any allergies and / or dietary restrictions.