


MONTHLY PROMOTION

Taste the Tradition : Iberian Pork Awaits!


Iberico Ham \$188
pan con tomatoes, garlic, crystal bread


Pork Cheek \$278
naan bread, eggplant, baby corn,
cherry tomatoes, laksa sauce



Pork Rack  \$328
squid, pineapple dice, burnt eggplant purée, pork jus

APPETIZER


  Chef's Soup of The Day \$65


 Pan Seared Scallop Grenobloise \$248
braised endive, lemon butter sauce

 Kingfish Crudo \$208
ikura caviar, capsicum, pea shoots, yuzu dressing

  St. Daniele Ham \$198
stracciatella, parisian cantaloupe melon
frisée, pistachio, mint, herb oil


SEAFOOD AND MEAT

10oz Home Dry Aged Beef Ribeye  \$588
smoked tomato, salmoriglio, maitake mushroom, pak choi

Roasted Mallard Duck Breast  \$298
braised fennel, colcannon mash, granola, orange duck jus

Black Cod \$238
beansprouts risotto, edamame, furikake, herb oil, teriyaki sauce

Beef Ragu Rigatoni \$238
pancetta, parmesan cheese, chives

Grilled Zucchini Fregola  \$148
puff rice, arugula, black garlic, parmesan cheese

SIDE

Roasted Garlic Mashed Potatoes \$84
Mushroom Ragout \$81
French Beans \$71
Charred Broccolini \$71

 Gluten Friendly  Vegetarian  Contains Nuts  Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal