



food menu

main menu

desserts

lunch sets

The image is a promotional graphic for a lobster bisque and pot pie. It features a collage of food items: a bowl of orange lobster bisque, a golden-brown pot pie with a flaky crust, and a dark bowl containing lobster, scallops, and green vegetables. The background is a warm orange color with a white geometric pattern of overlapping shapes in various colors (red, blue, purple, teal).

lobster bisque pot pie

whole, shelled
sous vide lobster,
lobster bisque,
zucchini, fennel &
fresh herbs

69-

add foie gras + 18

3 DAY PRE-ORDER



boneless 8 treasure Challand duck

willow mushrooms, dried oysters, foie gras, conpoy, olives, candied mandarin, smoked lardons, dried longans & glutinous rice.
served with duck fat vinaigrette & persimmon salad.

\$269
serves 6-8 people
-
3 day
pre-order required

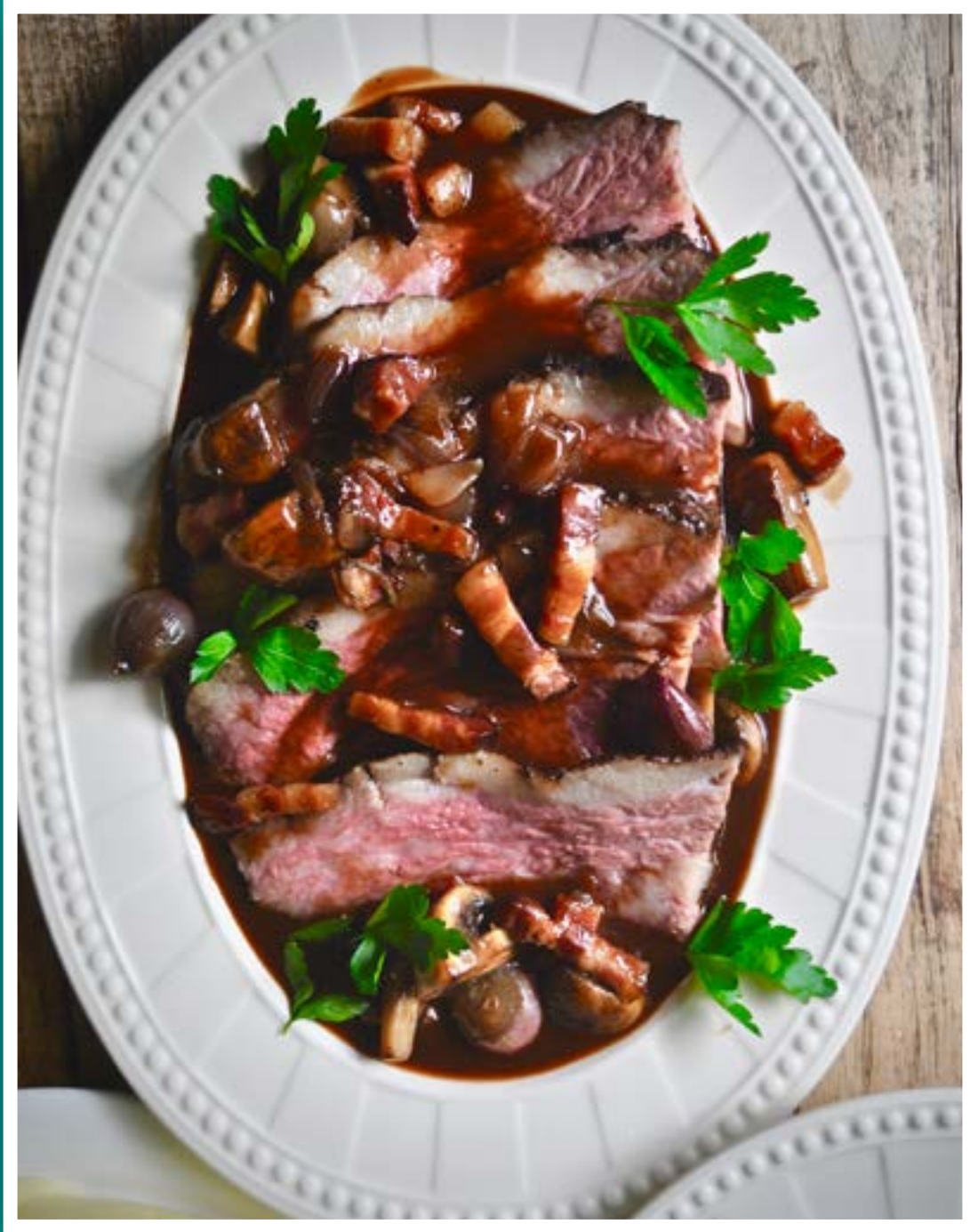


Dutch milk-fed veal chop

dutch milk-fed veal
in a panko & thyme
crust w/ salad

69-

family-sized mains
quality gatherings



wagyu beef bourguignon

72-hr sous vide
Tajima wagyu brisket mbs 8/9

+ mashed potatoes
+ vegetable medley

\$130
serves 2-3 people

1 hour
pre-order is required



wagyu
Tajima
striploin

**280g Wagyu Tajima
MBS 7/8 striploin steak**
green peppercorn sauce,
mashed potatoes, salad,
mustard

98 (~ 280g)



french fried chicken

herb, lemon &
honey butter
drench
buttermilk
fried, hormone
& antibiotic-
free, brined for
24hrs.



french fried chicken

herb, lemon & honey butter drench
buttermilk fried, hormone & antibiotic-free, brined for 24hrs.

fried chicken platter for 2

5 pcs fried chicken 77
+ sharing platter of all 10 sides (see below)

2pc fried chicken plate

+ today's sides 32

sides

fine beans	9	mint-pickled sweet zucchini	9
house vinaigrette, honey, pickled onions			
creamy ricotta & marinated tomato salad	9	mashed potatoes	9
butter-fried capers & fresh herbs			
chilli-cheddar cornbread	9	potato salad	9
roasted eggplant w/ green goddess hummus	9	spice roasted cauliflower aioli, almonds, currants	9
plumped currants, fried chickpeas			
house-made milk bun	3		
butternut pumpkin	9		
yuzu aioli, walnut oil			



snack
time

duck fat fries

house-made duck fat aioli,
smoked paprika,
freshly grated parmesan

15 -



truffled ham & brie sandwich



house-made
milk loaf,
cherry jam,
bechamel
& side salad

26 -

add on
duck fat fries
5-

main courses



lobster bisque pot pie
whole, shelled sous vide lobster
zucchini, fennel & fresh herbs
69-
add pan seared foie gras 18-



Dutch milk-fed veal chop
dutch milk-fed veal in a panko & thyme crust
served w/ side salad, lemon & mustard
69-



Spanish Batallé pork collar
hazelnuts, brown butter, creamy mustard
sauce, fine beans, mashed potatoes

42-



roast chicken (1/2 bird)
hormone & antibiotic-free, 24hr brine, herb
butter, gravy, today's sides

32-

prices are subject to 10% service charge. we do not charge GST.



Impossible™ cheeseburger pasta
burger mince, cheese sauce, tomato,
paprika, pickles & diced red onion

26- **V**



bacon & mushroom alfredo
cream, butter with smoky bacon,
mushrooms & parsley

22- 



roasted Mediterranean sea bream
sauce vierge, fine beans, potato salad

28-



mussels Normandy
live French bouchot mussels, white wine,
cream, swiss chard, sourdough

32-



= spicy

V = vegetarian friendly



= contains pork

desserts

yuzu tart

yuzu curd
miso caramel
whipped cream
graham cracker crust

-12



desserts



salted caramel banana bread
choc chips, whipped cream

8



cherry tart
almond frangipane, cherry liqueur glaze

9



Valrhona dark chocolate tart
abinao 85% couverture w/ sea salt

8



citrus, rosemary olive oil cake

4

lunch sets

available daily for lunch only

\$29 for 3-courses

choose one of each course

\$26 2-courses

choice of main &
an appetiser or dessert

appetisers

creamy ricotta & marinated tomato salad
butter-fried capers & fresh herbs

cream of pumpkin soup
walnut oil & croutons

roasted baby eggplants
green goddess-hummus, chickpeas, currants

mains

Dutch milk-fed veal chop
in a panko & thyme crust w/ side salad
+\$45

roasted Mediterranean sea bream
sauce vierge, fine beans, potato salad
+\$5

Impossible™ cheeseburger pasta
burger mince, cheese sauce, tomato, paprika, pickles
& diced red onion
(vegetarian)

roast chicken
hormone & antibiotic free, 24hr brine, daily sides

desserts

cherry tart + \$5
almond frangipane, cherry liqueur glaze

dark chocolate tart +\$5
85% couverture w/ sea salt

salted caramel banana bread
choc chips, whipped cream