



-- COLD --

cheese plate 19

18mo comte, quince, crackers, olive, kiss pepper [V, opt GF]

charcuterie 32

18mo comte, pork & fennel salami, wagyu pastrami, quince, crackers, olive, kiss pepper [opt GF]

caesar salad 28

sous vide glutinous rice wine chicken breast, roamine, house-cured sardine, parmigiano-reggiano, crouton [opt GF, opt pescetarian]

smoked salmon (8pc) 32

applewood smoked TAS salmon, fennel, sorrel, yuzu olive oil [GF, DF]

duck terrine 26

duck, prosciutto, peach, shiso, lavender, brioche cracker

-- HOT --

seafood medley 38

beurre blanc, ling fish, clams, prawn, zucchini [GF]

wagyu hambagu rice bowl 42

handcut wagyu patty, onion, cured egg yolk, pickled veggies [DF]

black pepper short rib (350g bone-on) 50

72hr sous vide black angus short rib, black pepper sauce [DF, opt GF]

bowl of chips 10

mentaiko mayo (vegan sub: smoked red pepper sauce) [GF]

add-on sourdough bread (2pc) 5

-- DESSERT --

GELATO BOWL 12

amaretto miso gelato, burnt chocolate, plum jelly, cherry [GF]

KITCHEN HOURS: 5 - 9PM (Tue - Thu) ; 5 - 10PM (Fri, Sat)