



Please note all prices are stated in US\$.
A surcharge will apply to payments made in bond currency.

✓vegetarian | 🌶️spicy

STARTERS

roasted sweet onion soup

pecorino crusty bread

US\$10

braised octopus carpaccio

pickled onion, cherry tomato, english cucumber,

pane profumato

US\$15

red bean cake ✓

green tomato preserve, cucumber, romesco sauce

US\$12

duck fritter

roasted cranberry, arugula, apple and fennel salad

US\$16

roasted butternut salad ✓

feta, red onion, mint and cherry tomato with lemon vinaigrette

US\$12

deep fried squid

nori purée, szechuan pickled vegetable,

wasabi mayonnaise

US\$12

smoked beef tartare

smoked anchovy mayonnaise, melba toast

US\$15

pressed pork head terrine

pea purée, paprika and curry gel

US\$16



MAINS

herb crusted sirloin

*charred aubergine, gnocchi,
confit tomato, port jus*

US\$22

pan-fried seabass

*bok choy, noodles, ginger, soy
and lemongrass sauce*

US\$26

baked eggplant cannelloni ♡

basil tomato sauce

US\$16

pressed pork belly

*green beans, apple and maple purée,
cauliflower, onion rings and a port jus*

US\$18

chicken ballantine

*wilted pumpkin leaves, baby marrow,
bulgar cake, madeira jus*

US\$18

slow cooked coffee beef short rib

*garlic mash potatoes,
glazed carrots, pearl onions*

US\$24

spicy okra masala ♡ ♪

steamed rice, raita, poppadum

US\$16