

FEBRUARY 2021

OYSTERS WITH MIGNONETTE - 5 EA

SCALLOPS, TOMATO CONSOMME, KAFFIR LIME LEAF - 12

PICKLED MUSSELS, COD ROE, SALTED CHILLI, POTATO CRISP - 10

STEAMED SOY CUSTARD, SCHOOL PRAWNS, GINGER DRESSING - 9.5

RED CURRY CORN FRITTERS, SWEET CHILLI, CUCUMBER - 3.5 EA

XO PRAWN DONUT - 12 EA

PORK BELLY SANDO, BULLDOG SAUCE - 8 EA

CHAR-GRILLED ZUCCHINI, WOODEAR MUSHROOMS, MISO SOUR CREAM -15

HEIRLOOM TOMATO, TOFU, BASIL - 16

BRAISED SPANNER CRAB, MARINATED NORI, EGG NOODLES - 25

CHAR-GRILLED CUTTLEFISH, SAMBAL, SALTED EGG AIOLI, POTATO BREAD - 25

BUTCHERS CUT, SOUBISE, SHAVED FENNEL SALAD - MP

DASHI BAKED RICE, PADRON PEPPERS, PICKLED GARLIC - 28

COCONUT SORBET, PINEAPPLE, YOUNG COCONUT FLAKE - 10

CHEESE OF THE DAY - 15

LEAVE IT TO US!

CHEFS MENU- \$85

BEVERAGE MATCH- \$60

GUEST CHECK IN WITH QR CODE BELOW

