

Convivial

STARTERS

HUMMUS 16

Chickpeas, Garlic, Olive Oil, Lavosh

DUCK RILLETTE 24

Crostini, Pickled Red Onions, Cornichon

COLD CUTS 30

Served with Green Castelvetrano Olives, Pickled Red Onions, Cornichon

Salami

Parma Ham

Coppa

CHEESE 34

Served with Crostini, Shine Muscat Grapes, Fig Jam, Candied Walnuts

Comté (20 Months)

Fourme de Montbrison

Cabécou

Truffled Honeycomb 5

GREEN CASTELVETRANO OLIVES 8

Pitted

HYOGO OYSTERS (6 / 12 pcs) 36 / 70

Choice of Pink Peppercorn Mignonette or Lemon Wedges

KALUGA QUEEN A&K CAVIAR (50gm) 110

Sustainably Farmed Chinese Sturgeon, Waffles, Crème Fraîche, Herbs

BITES

POTATO HASH STICKS 12

Gruyère, Wasabi Mayonnaise

CRISPY AMAEBI 12

Fragrant Spicy Peppercorns

BLACK SEA BASS FINGERS 16

Tartare, Lemon

TAKO KARAAGE 18

Yangnyeom, Toasted White Sesame

PORK JOWL SIO BAK 16

Sweet Chilli-Mustard

NGOH HIANG 20

Sambal Belacan, Sweet Sauce

SAVOY CABBAGE & MUSHROOMS 20

Seasonal Mushrooms, Sous-vide Egg, Parma Ham, Shio Kombu, Bottarga

CHAR-GRILLED FROG LEGS 24

Pistachio

MAINS 28

PRAWN & PORK TORTELLINI 30

Langoustine Bisque, Chicharrón, Sakura Ebi

BARRAMUNDI (220gm) 32

Tomato Chutney, Snap Peas, Mashed Potatoes, Almond Flakes

GG FRENCH POULET (1.1kg)

Truffle Jus, Carrot Purée, Haricots Verts

Half / Full 38/ 68

PLEASE ENQUIRE WITH US FOR OUR
DESSERTS SELECTION

Last order for food is at 10.15pm