

# AMBER

## CRISPY WHITE BAIT

Togarashi, gochujang aioli

26

## CRAB CROQUETTE

Smoked trout, citrus cremo

34

## ASPARAGUS TEMPURA (V)

Tarragon hollandaise

28

## MALDIVIAN TUNA

Yuzu kosho vinaigrette

34

## JAPANESE CHICKEN MEATBALL

Spring onion, yakitori glaze

29

## AVOCADO BRUSCHETTA (V)

Olive oil caviar, coriander

26

## SEASONAL OYSTERS (GF)

Red wine mignonette, lemon

54

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## CAVIAR (GF)

OSCIETRE CAVIAR, 30GM

220

BELUGA CAVIAR, 30GM

430

## ACCOMPANIMENTS

Buckwheat blinis, egg white, egg yolk, crème fraiche, chives,  
onion, a pair of beluga gold vodka shots

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.

All prices are in US Dollars (USD). Subject to applicable government taxes and service charge.