

AMBER

CRISPY WHITE BAIT | 26

Togarashi, gochujang aioli

AVOCADO BRUSCHETTA (V) | 26

Olive oil caviar, coriander

ASPARAGUS TEMPURA (V) | 28

Tarragon hollandaise

JAPANESE CHICKEN MEATBALL | 29

Spring onion, yakitori glaze

CRAB CROQUETTE | 34

Smoked trout, citrus cremo

MALDIVIAN TUNA | 34

Yuzu kosho vinaigrette

SEASONAL OYSTERS (GF) | 54

Red wine mignonette, lemon

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 USD and are subject to 10% service charge and 16% GST.