

GLUTEN-FREE

RAW		WOOD - FIRED OVEN		SWEET FLAVOUR	
prawn rolls	420	free range chicken	630	edible garden	430
rice paper • grilled mango		breast • raw lychee honey • baby carrots		soil • stone • mushroom • moss	
raw vegetables • raw nuts • lime salt		miso glazed eggplant • light jus		coconut	310
				mousse • jelly • gelato	
salmon opal poke	430	veal rack	1370	red kiss	310
fired sesame seeds • opal apples		pot roast • garden vegetables		raspberry • sherry • strawberry	
seaweed • citrus dressing • granita		morelle mushroom • pomme purée		grand marnier	320
				orange • gelato • compote • crumble	
tuna compote	420	clams	650	citrus	310
chilled cucumber - ginger soup • rice crisp		charred pumpkin • raw cashew		lemon • granita • basil • mint	
raw cucumber • nori • parsley salt		white wine butter • balsamic glaze • parsley salt		gelato	90
				black charcoal vanilla • grand marnier	
steak tartare	650	SEAFOOD		prune armagnac • rum raisin • pistachio	
wagyu fillet • salt cured egg • dijon • herb salt		tuna	680	red yoghurt • espresso • chocolate	
		green bean salad • fennel		sorbet	90
LIQUID		lemon grass dressing • sumac salt		lemon - thyme • guava - basil • peach • mixed berries	
seafood bisque	540			tangerine • coconut • strawberry • mango	
lobster salad • ricard • maldon sea salt		whole baked red snapper	900		
		boneless • chimichurri • pickled cucumbers		our in house mixologist recommends the reserve smartini	320
GREEN		tortillas • avocado - lettuce sauce		to enhance your sweet flavour experience.	
baby kale	390	grilled white snapper fillet	690		
organic kale • seeds • kalamata olives		mango salsa • radicchio salad • dates			
vinaigrette • smoked sea salt		lime mayonnaise • parsley powder			
grilled watermelon	390	tiger prawn	820	chocolate	45° 0° 320 210
feta • mint • pistachio • vanilla		char-grilled • stir fry kale		espresso • rum • milk • sweet chocolate	
kalamata olives • sumac salt		chilli oil • shimeji mushroom		hazelnut	320 210
				espresso • rum • milk • sweet hazelnut	
raw zucchini	410	salmon	860	tiramisu	320 210
confit cherry tomatoes • grilled halloumi		cauliflower rice • sea grapes • caramelized pecan		espresso • vanilla vodka • milk • sweet tiramisu	
olive paste • zaatar • maras salt		sauce vierge • hawaiian red alae salt		salted caramel	320 210
				espresso • baileys • milk • salted caramel	
burrata	460	STARCH		matcha - hot only	320 210
balsamic infused • pistachio • kalamata olives		cured salmon	650	espresso • rum • matcha green tea • milk	
peperonata • olive crumbs • fleur de sel		house smoked • gin • kaffir lime • crème fraîche		vanilla • salted caramel • coconut milk	
		lime salt			
wagyu beef	570	tuna quesadilla	490		
parmesan • salsa verde • roasted onions		emmental • chilli jam • hot sauce			
rocket • pickled mustard seeds • smoked sea salt					

LACTOSE-FREE[illegible]

all prices are subject to 10% service charge and 7% government tax.