



OUR PLAYFUL MENU PAYS TRIBUTE TO EACH ONE OF OUR UNIQUE BACKGROUNDS AND IS MEANT TO BE SHARED LOVINGLY AMONGST FRIENDS AND FAMILY, NEW AND OLD. WE SUGGEST THAT YOU DIG IN WITH ANYWHERE BETWEEN 4-6 DISHES TO SHARE.

TASTING MENU

**Chef's choice of dishes.
Shhh. It's a surprise.**

6 courses

\$450 per person

BITES

NAAN, LAO GAN MA, SALTY LEMON (V) - 68

HK BABY GREENS (芥蘭), KOMBU, CITRUS (V) - 68

PICKLED TOMATO, HALLOUMI, GINGER (V) - 88

SEARED SCALLOPS, HAMACHI CREAM, KOMBU - 148

CHICKEN THIGH, CURRY, STICKY COCONUT RICE - 138

BIGGER PLATES

CHAR SIU, GRILLED PINEAPPLE , JALAPENO - 128

NZ MUSSELS, ROSE TOM YUM, NAAN - 138

KOREAN RICE CAKES, CHORIZO, KIMCHI - 148

ROASTED BROCCOLI, BLACK GARLIC, SMOKED PAPRIKA (V) - 88

HAMACHI COLLAR, ROASTED PEPPERS, BLACK VINEGAR - 178

LAMB RACK, HUNG YOGURT, GARLIC SHOOTS - 278

HANGER STEAK, SHIO KOJI BUTTER, SEARED PEAR - 278

SWEET

DAILY DESSERT - 78

All prices are subject to 10% service charge

BUBBLES

2020 PATRICK BOUJU “FESTEJAR” PET-NAT 130 / 600
Gamay d’Auvergne - Auvergne, France

WHITE

2019 MILLTON “SIRIUS” 100 / 450
Chardonnay, Viognier, Marsanne - Gisborne, New Zealand

2020 PETER LAUER “N16” 110 / 500
Riesling - Mosel, Germany

2020 VIETTI “ROERO ARNEIS” 130 / 600
Arneis - Piedmont, Italy

SKIN CONTACT

NV ORSI “POSCA BIANCA” 120 / 550
Pignoletto - Emilia-Romagna, Italy

RED

2019 SMALLFRY “BAROSSA JOVEN” 110 / 500
Tempranillo, Grenache & Co - Barossa, Australia

2017 SANTINI COLLECTIVE “LES CHAMPS PERNIN” 1L 120 / 650
Pinot Noir - Burgundy, France

2014 LE GUAITE DI NOEMI “ROSSO VERONESE” 130 / 600
Corvina & Co - Veneto, Italy

STRANGER THINGS

1967 BODEGAS MENADE “ADORADO” (100 ML) 110
Verdejo, Palomino - Rueda, Spain