

TO START

Barramundi ceviche (K)
Passion Fruit, Fried Onion, Chili
260

Bikini Sandwich
Serrano, Manchego, Bechamel
190

Glazed Eggplant (K)
Walnut Meunière, Fresh Horseradish
280

Cauliflower Steak (V)
Couscous, Curried Coconut Sauce
180

Charcoal Mushrooms (V)
Smoked Potato Purée, Tarragon broth
240

Steak Tartare on Bone Marrow (K)
Parsley Salad, Fried shallots
410

Skirt Carpaccio (K)
Egg Noodles, Consommé
340

SALADS

Homemade Brisket Pastrami
Sauerkraut, Thousand Island Mayo
340

Niçoise Salad
Cos, Confit Tuna
300

Mango & Avocado
Mixed Leaves, Candied Cashews
280

Baby Squids (K)
Fermented & Fresh Daikon, Orange
340

MAIN COURSES

FROM THE CHARCOAL OVEN

Baby Lamb 670
(Milk Fed, Pakchong Farm)
Potatoes, Eggplant Kimchi, Puffed Rice

MBS 5 Wagyu Top Sirloin 700
Fermented Leeks, Sunchokes, Beef Jus

Whole Baby Chicken 510 (K)
Lemon & Coriander Dip

Duck Breast 640 (K)
Bacon Jam & Cabbage Millefeuille, Roasted Garlic, Chicken Jus

Kurobuta Ribs à la Thai 550
Young Coconut SomTam

Dutch Mussels 490
French Fries, Spring Onion Broth

Tuna Steak 520
Leeks, Green Beans, Tonnato Sauce

Homemade Ravioli 500
Prawns, Chili, Bisque, Parmesan

Extra French Fries 130

NAAN BREAD PIZZA

Passata, Ibérico Ham, Parmesan
Stracciatella, Confit Tomatoes, Oregano (K)

Tahini, Mushrooms, Leeks

Avocado, Smoked Bacon, Egg Yolk
310

PLATTERS

IBERICO HAM (80g)
490

CHEESES
Smoked Idiazabal, Manchego, Goat Cheese, Gorgonzola
450

COLD CUTS
Serrano, Chorizo, Salchichon, Morcon
410 / 650

MIXED COLD CUTS & CHEESES
690

CHECK OUR BLACK BOARDS FOR - SPECIALS -

DESSERTS

Almond Cake
Rum & Plum Ice Cream
160

Carrot Cake
Cheese Frosting
Cinnamon ice-cream
200

Mango pavlova (K)
White Choc Yogurt
Preserved Lemon
220

Homemade Ice-cream
Sweet Basil & Choc / Cinnamon/ Rum & Plum / Coffee / Durian
90 per scoop