



*Caviar*

**QUALITY, EXCLUSIVITY & PURE CULINARY PLEASURE  
TO DELIVER THE FINEST CAVIAR**

N25, its name, stands for the extraordinary origin that makes the products truly unique.

The Kaluga Hybrid has a stunning, large, firm roe. It is also the most popular caviar amongst chefs around the world, a great balance of savoury, creaminess and toasted hazelnuts. The ageing of this caviar greatly enhances the flavour profile.

Flavour Profile: Toasted Hazelnut, Savoury, Refined, Creamy

**AGED KALUGA HYBRID N25 CAVIAR**

Served with Traditional Garnish and Blini

30g Kaluga Hybrid 95

125g Kaluga Hybrid 360

5g Caviar Spoon 20



Discounts are not applicable for Caviar

Please advise us of any special dietary requirements including potential reactions to allergens  
Prices are subject to prevailing government tax and service charge

## Artisanal Beef

### Sharing Cuts

Served with all sauces and choice of two sides

#### **WESTHOLME WAGYU PRIME RIB** 288

Bone-In Ribeye to Share

*\*Kindly note that there will be a minimum waiting time of 45 minutes*

#### **TASTE OF WAGYU** 270

Miyazaki Japanese Wagyu New York Striploin 100g,

Westholme Full Blood Australian Flat Iron 120g,

Wylarah Full Blood Australian New York Striploin 120g

*\*Kindly note that there will be a minimum waiting time of 30 minutes*

### Individual Cuts

Choice of one sauce and one side

#### **SAGA WAGYU A5** 165

160g Tenderloin

#### **MIYAZAKI WAGYU NEW YORK STRIP** 155

200g New York Striploin

#### **MACKA'S SIRLOIN** 110

350g Sirloin

#### **MACKA'S RIBEYE** 110

400g Ribeye

#### **MACKA'S TENDERLOIN** 95

200g Tenderloin

### Sauces

Red Wine Jus, Béarnaise, Peppercorn Sauce, Salsa Verde

### Sides

Skai Salad  , Green Beans   , Broccoli Salad  ,

Creamed Corn, Kombu Fries , Roasted Carrots 

 Vegetarian  Vegan  Gluten-Free  Locally-Sourced

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## *Appetisers*

**CADORET LA LUNE OYSTERS** 2 pieces 24 | 6 pieces 68 | 12 pieces 118

Mignonette Sauce

**KING CRAB TOAST** 58

Dressed King Crab, Kampot Pepper, Caviar

**HOKKAIDO SCALLOP** 48

Ikura, Potato, Seaweed Beurre Blanc

**BEEF TARTARE** 36

Gochujang, Cured Egg Yolk, Sourdough

**BLUEFIN TUNA** 40

Sesame Ponzu, Shiso, Wasabi

**BURRATA** 36

Tomato, Espelette, Olive

**CHICKEN LIVER & FOIE GRAS PARFAIT** 34

Truffle, Sherry Vinegar, Timut Pepper

**PORK CROQUETTES** 28

Gribiche, Fine Herb Salad

**HAMACHI** 28

Ponzu, Nashi Pear, Kohlrabi



**BEETROOT** 28

Apple, Walnut, Endive



Vegan

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## Mains

### WHOLE ROASTED CHICKEN 88

Herb Butter, Steamed Japanese Rice, Lemon

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*Not applicable for discounts*

### LAMB CHOP 75

Romesco, Shishito, Sumac

### WESTHOLME WAGYU FLAT IRON 78

Mushroom Ketchup, Peppercorn Sauce, Fine Herb Salad

### IBERICO PORK CHOP 60

Cabbage, Spiced Apple, Mustard

### LINE CAUGHT BLACK COD 70

Trout Roe, Dill, Cucumber

### SEABASS 65

Sorrel, Bayonne Ham, Baby Gem

### LANGOUSTINE RAVIOLI 68

Lemongrass, Lemon Verbena, Chartreuse

*\*Not applicable for discounts*

### MUSHROOM TART 36

Maitake Mushroom, Pearl Barley, Onion

## Sides

### SKAI SALAD 9

Sherry Vinegar

### GREEN BEANS 12

Leeks, Sugar Snap Peas

### BROCCOLI SALAD 9

Sherry Vinegar, Mint, Pistachio

### CREAMED CORN 12

Togarashi, Lime

### KOMBU FRIES 9

### ROASTED CARROTS 16

Ricotta, Hazelnut

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## *Desserts*



### **DEKOPON ORANGE** 25

Buttermilk, Olive Oil, Brown Butter



### **ARAGUANI CHOCOLATE** 24

Passion Fruit, Hazelnut, Bacha Coffee



### **OO LONG POACHED PEAR** 24

Greek Yoghurt, Rose Granita, Vanilla



### **BAKED BRIOCHE** 24

Grilled Pineapple, Lime, Brandy Crème Anglaise



### **YUZU TART** 22

Raspberry, Matcha Green Tea, Sorrel



### **BRILLAT-SAVARIN** 18

Fig Jam, Manuka Honey, Buckwheat



Vegetarian

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