


Appetisers

Shellfish Consommé	66
Scented with kaffir lime, lobster tortellini's	
Mussel and Saffron Velouté 	68
Lightly spiced broth finished with cream	
Green Gazpacho 	54
Garden herbs, croutons, EV olive oil	
Seared Sea Scallops 	110
Grilled asparagus, air-dried cured beef, Catalonian pesto, pickled mustard seed	
Risotto  	69
Arborio rice, assorted mushrooms, mascarpone, pecorino cheese, citrus gremolata	
<i>* Dairy free risotto can be prepared upon request</i> 	
Crustacean Cocktail 	78
Prawns, crab, scallop, apple, cantaloupe, sauce Marie Rose	
Grilled Squid 	72
Marinated cherry and pear drop tomatoes, limoncello, preserved lemon dressing	
Seafood Risotto Milanese 	110
White wine, saffron, spring onions, parmesan cheese, orange zest	

 Contains Nuts  Gluten Free  Vegan  Vegetarian

Please inform us if you have any specific dietary needs.

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Raw And Cured

Burrata and Heirloom Tomatoes 🌿🥜	72
Basil infused olive oil, sumac, pine nuts, golden raisins	
Lettuce Heart Salad 🥜🌱🌿	50
Selected tomatoes, avocado, almond puree, super seeds, champagne vinegar dressing	
Shucked Oysters 🌱	
Served with Asian mignonette, tobiko, lime	
3 pieces	86
6 pieces **	169
Signature Ceviche 🌱	84
Chef selection of white fish marinated in citrus, mild chilli pepper, red onion, charred cornlets	
Yellow Fin Tuna	89
Avocado crème, ruby watermelon, yuzu-ponzu dressing	
Black Angus Beef Carpaccio 🌱	92
Thinly sliced raw fillet of beef, semi-dried tomatoes, aged parmesan, EV olive oil	

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From the Grill

Rubbed with EV olive oil, sea salt, Sarawak black pepper

Hand-Selected Fish

Sourced locally whenever possible, served whole or filleted

Today's market catch (subject to availability) **		per 100 grams MP
Whole grouper / snapper **	400 - 550 grams	per 100 grams MP
Fish fillet cooked on the skin	200 grams	175
Butterfly jumbo prawns (3 pieces)	220 - 250 grams	185

From the Tank

Live Andaman lobster served in the shell **	600 - 800 grams	per 100 grams MP
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Prime Cut Meats and Poultry

Spiced Spatchcock	400 - 500 grams	145
Australian pasture-fed lamb rack (served pink)		195
Black Angus grain-fed sirloin steak	200 grams	195
Black Angus fillet steak	200 grams	205
Premium Sher Wagyu sirloin steak marble score 6 **	200 grams	255

* This beef doesn't benefit from cooking above medium rare

Grilled dishes include your choice of sauce and one side dish:

Side Dishes

Mixed salad greens, palm sugar dressing
Mixed tomato, red onion salad
Green vegetables, olive oil, lemon juice
Wok-fried island vegetables
Steak house fries, house made spicy ketchup
Hand cut chips, truffle oil, parmesan
Mash potatoes
Truffle mashed potatoes
Steamed jasmine rice, crispy shallots

Sauces

Riviera : EV olive oil, tomatoes, black olives
Salsa verde
Horseradish mayonnaise
Sparkling wine, parsley butter
Cabernet red wine demi-glace
Sarawak peppercorn
French or English Mustard
British mint sauce

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