#### TAPAS MENU

Available between 12:00 - 23:00

#### **Premium Bites**

We recommend pre-ordering to ensure the finest experience. Please allow a minimum preparation time of 45 minutes.

## Chef's Special Caviar Set 8

500

World's first tropical caviar from Malaysia, accompanied by classic condiments – crispy potato soufflé, blinis, chives, red onion, gherkins, egg yolk, and homemade sour cream

## Champagne Pairing Chef's Special Caviar Set

609

Served with a glass of Barons de Rothschild, Concordia Brut

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### Small Bites

<b>Japanese Wagyu Sando</b> Secret sauce, cabbage, wasabi mayo, brioche bread	190
Nikkei-style Tuna Ceviche Tartare with perilla dressing, chilli, coriander and sesame, served with crispy vegetable chips	88
<b>Izakaya Grilled Eihire </b> Marinated stingray fin with spicy dip, tobiko, chives	65
Malaysian Buffalo Wings 🖋 🗃 Karipole sauce, cereal, cashew nuts, ranch dip	67
Japanese Vegetable Gyoza Pan-seared dumplings, served with crispy lattice and ginger garlic sauce	53
Spanish Classic Patatas Bravas and Squid Tentacles Smoked paprika, aioli, spicy smoked sauce	65
Satay (4 pieces) 🕜 節 Grilled chicken and beef skewers served with rice cake and peanut sauce	50
Charcuterie Platter A selection of cured meats, artisanal cheeses, gravlax, pickles, dried fruits and nuts	99
<b>Lobster Slider</b> Andaman lobster, orange herb emulsion, milk bun, lattice fries	200

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#### **Sweet Bites**

Affogato Amaretto mascarpone cream, vanilla ice-cream, espresso	60
Trio Crème Brûlée	50
Variation of saffron gulab jamun, cinnamon infusion and pandan flavour	
Vanilla-Poached Pineapple Gluten-free option is available upon request	48
Marble coconut sorbet, passion fruit sauce, sablé breton	
<b>Traditional Churros</b> Coated with toasted peanuts and cinnamon sugar, served with dipping sauces – vanilla, chocolate and homemade dulce de leche	45