

N 10° 49' 11.3431"

COASTAL Substance

E 106° 44' 52.7331"

SHARING

Caviar Caviar

Osciestre caviar, ikura with traditional garnishes

2100

Hot & Cold Seafood Platter – for 2

½ dozen fresh oysters, sticky anchovies,
fried school prawns, scallop, salmon, crab

2400

Charcuterie Platter

Iberico de Bellota Salami, Iberico de Bellota Chorizo, Jamon de
Cebo de Campo, olives, artichokes, marinated vegetables

480

Cheese Platter (V)

Selection of French and Italian cheeses, dried fruits, nuts, bread

450

Mixed grill platter – for 4

Angus Ribeye 400gr, Iberico pork chop, New Zealand lamb rack,
mushroom, truffle mashed potato, tomato, selection of 3 sauces

2600 upgrade to Kagoshima Wagyu A3 – 1000

Truffle Pizza

Mushroom, white truffle oil, truffle cream, mozzarella, Stracciatella, arugula

380

Seafood Pizza

Japanese Scallop, clam, squid, prawn, salmon, anchovies, tomato, basil

400

Quattro Formaggio

Ricotta, Bleu, Goat cheese, Arla mozzarella, Manuka Honey

350

RAW & TARTARE

Miyaki oyster

Japanese Miyaki oysters, orange mignonette

1 pc – 130

½ doz – 660

1 doz – 1100

Kingfish carpaccio

Lemon, chorizo butter, ikura

340

Hokkaido scallop

Truffle, lemon, noisette butter

480

Satsuma Gyu carpaccio

Satsuma Gyu A5 Sirloin, confit yolks, Porcini,
Shichimi, tomato, truffle vinaigrette

460

Tuna 'noodles'

apple, chive, sesame

290

Salmon Tostada

Avocado, bonito, ponzu, ikura

380

ENTREE

Burnt leaves salad (v)

Grilled endive, radicchio, apple, ikura, guanciale,
citrus vinaigrette

340

Quattro tomato (v)

Tomatoes, stracciatella, pine nut, olive, basil

280

Octopus terrine

Spiced octopus, tomato, olive tapenade, arugula

380

Cubana chicken wings

Chicken wings, guava bbq sauce, cuban spices

240

Roasted cauliflower soup

Butter bean, mushrooms, guanciale, truffle oil

180

MAINS

Chargrilled New Zealand coastal lamb

Artichoke, gremolata, honey yoghurt, zucchini, pine nut

790

Iberico pork chop

Apple, rhubarb, potato pave, kale, sherry jus

750

Tiger jade abalone

Braised short rib, confit lemon, bordelaise jus

950

Hiramasa kingfish

Asparagus, cauliflower, macadamia, buttermilk, dill

490

Roasted duck

Duck breast, confit leg, cherry

480

Angus rib eye & fries (200 / 400 gr)

Truffle fries, gremolata

850 / 1400

Upgrade Angus tenderloin (180gr) – 950

Kagoshima wagyu rib eye a3 (200 / 400 gr) – 1250 / 2300

Satsuma gyu striploin a5+ (120gr) for – 1290

EXTRA SAUCES

Red wine / pepper / mushroom / truffle

40

Tasmanian Salmon

Artichoke Vignarola, cannellini bean, tomato

520

Truffle Gnocchi (v)

Morel, chanterelle, Swiss brown, braised shitake

250

Linguine Allo Scoglio

Japanese scallop, Prawn, squid, clam,
barramundi, tomato, parsley

390

LOCALLY INSPIRED

Seafood Nem

Crab, prawn, scallop, squid

290

Ginger Crab

Mud crab, ginger, tomato, spring onion, peppers

650

Lemongrass Hamachi

Turmeric, kaffir lime leaves, dill, chilli

390

Toothfish | Salmon Claypot

Caramelized fish sauce, shallot, Phu Quoc green pepper

750 | 420

Shaking Beef Bibimbap

Angus striploin, carrot, tomato, pickled mustard, crispy onion

450

SIDES

Truffle Fries

Truffle Aioli, Parmesan

150

Garden Salad

Mixed lettuce, tomato, balsamic dressing

150

Grilled Asparagus

Asparagus, lemon, Parmesan

150

Medley Greens

Broccolini, asparagus, green beans, spinach

150

Truffled mashed potatoes

Truffle, potatoes, French butter

160

UNDER 12'S

Penne Carbonara

Guanciale, eggs, Pecorino

130

Spaghetti Bolognese

Wagyu beef, tomato, Parmesan, Pecorino

130

Goujons & Spud

Seabass, fries, peas, homemade tartare sauce

160

Sliders & Chip

Wagyu beef slider and French fries

150

Steak & Mash

Minute steak and creamy mashed potatoes

220

DESSERTS

Yogurt Espuma

Berry salad, basil jelly, basil gel,
yogurt ice cream

125

Chocolate Hazelnut

Chocolate mousse, earl grey cream,
hazelnut sponge, rum jelly

160

Panna Cotta Lychee Rose

vanilla panna cotta, lychee jelly, rose coulis, lychee

125

Citrus

Calamansi curd, coconut crumble, yuzu gel,
coconut ice cream, fresh orange

150

ICECREAM & SORBET

Vanilla

Chocolate

Coconut

Rhum & raisin

Yuzu

Matcha

Phu Quoc pepper & berries

75 / scoop