

## APPETIZERS

TRADITIONAL ONION SOUP | 18  
SERVED WITH CROUTONS & MELTED COMTE CHEESE  
PLEASE ALLOW 20 MINUTES FOR PREPARATION

CREAMY PORCINI &  
TRIO MUSHROOM SOUP | 14  
SHITAKE, BUTTON & OYSTER MUSHROOM,  
TOPPED WITH TRUFFLE CREAM

BURGUNDY ESCARGOTS 6 PCS | 18  
PARSLEY GARLIC BUTTER,  
SERVED WITH TOASTED SOURDOUGH

CHARRED ROMAINE SALAD | 16  
ONSEN EGG, CHARRED ROMAINE LETTUCE, BACON, BALSAMIC  
TOMATOES, CAESAR DRESSING | ADD CHICKEN @ ADDITIONAL 5

ROASTED PORTOBELLO MUSHROOM  
& BURRATA SALAD (V) | 22

PRAWN & SCALLOP INARI POCKETS | 22  
MARINATED PRAWN & SCALLOP IN SPICY CITRUS DRESSING,  
AJITSUKE INARI POCKETS

KATSU SANDO | 16  
PANKO COATED TENDERLOIN WITH HONEY MUSTARD

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## THIN CRUST PIZZA

SMOKED BACON | 22  
CREME FRAICHE, RED ONION, CHEESE

SALMON | 26  
CREME FRAICHE, RED ONION, CAPERS, DILL, CHEESE

SUPREMA | 24  
ITALIAN SAUSAGE, HERB SALAMI, MUSHROOM, SPANISH ONION

RATATOUILLE & JALEPENO | 22  
TOMATO SAUCE, BLACK OLIVES, BURRATA CHEESE, BASIL LEAVES

MUSHROOM SPINACH (V) | 22  
CREME FRAICHE, RED ONION, CHEESE (V)

MAGARITTA (V) | 22  
TOMATO BASE, BALSAMIC, CHERRY TOMATOES, BURATTA CHEESE

## TAPAS

KAWA EBI | 10

CHEESY PRAWN MENTAI GRATIN | 20

GUACAMOLE & HUMMUS DIP | 18  
SERVED WITH FLATBREAD BASKET

KAARAGE CRISPY CHICKEN SKIN | 9

CRISPY BONJIRI | 10

CHICKEN KATSU | 12

CHUKA HOTATE | 15

POTATO TRUFFLE FRIES (V) | 15

POTATO FRENCH FRIES (V) | 12

POTATO SALTED EGG FRIES | 16

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## PASTA

AGLIO OLIO WITH SHRIMP | 25  
OLIVE OIL, ROASTED GARLIC, CHILLI, CHOPPED PARSLEY, PARMESAN

TRIO MUSHROOM PESTO (V) | 22  
ASSORTED MUSHROOMS, PESTO WHITE WINE CREAM, CHEESE

ROYAN RAVIOLI (V) | 26  
ARUGULA, OLIVE OIL, CAPERS, TOMATO SAUCE, CREAM, CHEESE

KAWA EBI SOMEN | 25  
JAPANESE NOODLE INFUSED WITH GARLIC & SHIO KOMBU,  
FRIED RIVER SHRIMP

FRESH EBI SOMEN | 29  
JAPANESE NOODLE INFUSED WITH GARLIC & SHIO KOMBU,  
FRESH PRAWNS

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## KIDS'S CORNER

SPAGHETTI POMODORO | 14  
SERVED WITH FRIES, CHOICE OF APPLE/ORANGE JUICE

SPAGHETTI MEATBALL NAPOLI | 16  
SERVED WITH FRIES, CHOICE OF APPLE/ORANGE JUICE

MACARONI & CHEESE WITH BACON | 14  
SERVED WITH FRIES, CHOICE OF APPLE/ORANGE JUICE

## MAINS

### SEAFOOD STEW IN VOL AU VENT | 28

MEDITERRANEAN STYLE SEAFOOD STEW WITH CLAMS, BLUE MUSSELS, BARRAMUNDI, SALMON & SCALLOP

### SALMON WITH NORI ONIGIRI | 30

SEARED SALMON FILLET, JAPANESE PEARL RICE, NORI GLAZE, CHARRED BROCCOLI

### HONEY PORK RIBS | 28

GLAZED WITH TANGY, SPICY PINEAPPLE SAUCE

### WAGYU BEEF BURGER | 30

WAGYU PATTY ON BRIOCHE BURGER, ONION RING, TOMATO, PROSCUITTO CHIPS, CHEESE MELTS

### LAMB SHANK BOURGUIGNON | 30

RATATOUILLE & MASH

### DUCK CONFIT | 32

SHOYU, GLAZE ONION, BALSAMIC DRESSING

### ROASTED POULET CAPRESSE | 32

HALF FRENCH CHICKEN, ROAST POTATOES, MIXED GREENS, CHICKEN JUS

### RIBEYE STEAK & MASH | 38

100 DAY GRAIN FED RIBEYE, PONZU INFUSED LEEK & SCALLION, RED WINE REDUCTION

### BEEF WELLINGTON | 40

MUSHROOM DUXELLES, SUNDRIED TOMATOES, HERBS, RED WINE REDUCTION  
PLEASE ALLOW 20 MINUTES FOR PREPARATION

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## KUSHIYAKI

CHARGRILLED ITEMS FROM 5PM

SALMON MENTAI | 8 PER SKEWER

BACON & CHERRY TOMATO | 6 PER SKEWER

SHISHITO (GREEN PEPPER) | 6 PER SKEWER

NANKATSU (CARTILAGE) | 6 PER SKEWER

NATSU (HEART) | 8 PER SKEWER

TEBASAKI (WING MINDJOINT) | 8 PER 2 SKEWER

ERINGI MUSHROOM (V) | 10 PER PLATE

TONTORO (PORK JOWL) | 12 PER PLATE

FUGU (DRIED PUFFER FISH) | 10 PER PLATE

EHIRE (DRIED SKATE FIN) | 9 PER PLATE

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## DESSERT

CREME BRULEE | 12

WARM APPLE CRUMBLE WITH GELATO | 14

S'MORE PIE WITH GELATO | 14

CLASSIC TIRAMISU | 14

GELATO / SCOOP | 5.5