



Intro

The Art of “Bistronomy”. Where Fine Dining Meets  
Casual In A Relaxed Contemporary Space.

“Chef Andrew Walsh”

Veal Sweetbreads  
*Caramelized Goat Cheese Ravioli, Butternut*

Cured Salmon  
*Beetroot, Crème Fraîche*

Foie Gras Custard  
*Plums, Almonds*  
*Supplement 8*

Red Snapper  
*Jerusalem Artichoke, Grains*

Iberico Pork Loin  
*Aubergine, Mushroom Broth*

Beef Short Rib Pastrami  
*Sour Cream, Red Cabbage*  
*Supplement 15*

Chocolate  
*Pandan, Coconut*

Seasonal Fruit Meringue  
*Yoghurt, Basil*

Brillat Savarin Cheese  
*Apple Chutney, Toast*  
*Supplement 8*

2 Course Menu 45

3 Course Menu 55

Chefs Tasting 75