



Intro

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

“Chef Andrew Walsh”

**Prawn**

Corn | Bisque

Supplement \$8

**Salmon**

Beetroot | Crème Fraîché

**White Asparagus**

Burrata | Caviar

**Snapper**

Daikon | Miso

**Lamb**

Sweetbreads | Haggis Bun

Supplement \$15

**Yoghurt**

Lime | Shiso

**Chocolate**

Orange | Honeycomb

**Cheese**

Brillat Savarin | Apple

Supplement \$8

**Cheesecake**

Rhubarb | Oat | Hay

2 Course Menu 45

3 Course Menu 55

Chefs Tasting 75 | **Kombucha Pairing 35**

All prices are subjected to 7% government tax and 10% service charge.