



FIRST BITE

Green Olives / 6

Pickled Vegetables / 6

Sourdough Bread / 8

San Daniele Ham / 12

Green Salad / 16

Kurobuta Ham & Gruyère Salad / 22

Charcuterie Platter / 48

Oscietra Caviar 50g / 120

LITTLE EXTRA

Mashed Potatoes / 8

Potato Gratin / 8

Sautéed Mushrooms / 10

Woodfire Seasonal Vegetables / 12

French Onion Gratin Soup / 16

CHEF'S SELECTION (MIN 2 PCS EACH)

Cod Fish Croquettes / 4 per pc

Japanese Oyster with Yuzu Condiment / 6 per pc

Chicken Liver Mousse / 8 per pc

Grilled Tiger Prawn / 9 per pc

Woodfire Hokkaido Scallop / 12 per pc

Uni Seaweed Brioche / 15 per pc



SMALL PLATES

Fromage de Tete Spring Rolls / 14

slow-braised pork ragout with four cuts

Classic Pate de Campagne / 14

Lamb Skewers / 20

Smoked Duck Rillettes / 14

Truffle Souffle Omelette with Beef Stew / 18

Chef's Canapés / 20 per pax

Smoked Salmon with Stracciatella Cheese / 26

fresh tomatoes, ikura, red onion, orange,
balsamic sauce

Sautéed Squid / 25

cauliflower puree, saffron mussels broth,
shaved bottarga & balsamic

Shima-Aji Carpaccio / 24

ponzu, mustard vinaigrette microcress

PLATES TO SHARE

Grilled Lamb Tenderloin / 27

spring onion puree, anchovy, Kanzuri chili oil,
turnip herb salad

Slow Cooked Ox Tongue / 28

potato radish and long beams remoulade,
gribiche sauce

Japanese A4 Wagyu Beef Tartare / 28

egg york, parsley, shallot, chives, pickles,
beetroot, mustard, gerkins, pine nuts, jerusalem
artichoke chips, gorgonzola vinaigrette, quinoa
puffs

Yuzu Cerveille De Canut / 32

yuzu cheese dip with tuna, caviar & potato gaufrettes

PIN

MAIN COURSE

Shio-Koji Chicken Ballottine / 48

bamboo shoot, wild asparagus, sherry vinegar and mushroom cream sauce

Iberico Pork Pluma 200g / 50

carrot and onion berry rice, kale fritto, mushroom cream sauce

Australian Lamb Rack / 55

broccolini, eggplant, green salsa sauce, curry powder

Magret Duck Breast / 55

maitake mushroom, burdock, miso balsamic reduction

Japanese Kinmedai / 58

savoy cabbage tapenade, dry vermouth cream sauce

Australian Wagyu Tenderloin 200g / 95

mashed potatoes, grilled onion, red wine sauce

DAISUKE'S SPECIAL

Australian T-Bone Steak (approx. 1kg) / 180

roasted garlic, english mustard

Special of the Day / -

ask the server for today's dish

DESSERT

Mille-Feuille with Vanilla Ice Cream / 15

Fruit Salad with Shiso Basil Pernod Yoghurt Sorbet / 12

Matcha Montblanc / 15

Chocolate Mousse with Caramel Banana / 15

Cheese Selection (40g) / 10 per cheese