

## sharing plates

- HOLIDAY CHEESE PLATTER** 32  
seasonal french cheese, foie gras parfait, ibérico ham, smoked salmon mousse, prune coulis, buckwheat chips, pecan nuts, charred pain de mie toast
- SYMMETRY CHRISTMAS SALAD** 28  
quail parfait croquettes, radicchio, roasted pumpkin, lettuce, pumpkin seeds, berries, chestnut, dates, crispy chickpeas, pickled onions, winter berry dressing  
*\*vegetarian option available*
- V BRUSSELS SPROUTS & MELON SALAD** 28  
pecan nuts, chestnut, corn, radicchio, sweet chilli jam, date coulis, buckwheat puffs
- SMOKED SALMON BRUSCHETTA** 26  
ikura, jalapeño, cheese puffs, honey dill mustard
- WINTER CLAMS STEW** 36  
pork sausage, fregola, fennel, herbs, seafood broth, tomato confit
- PORK BELLY & OCTOPUS SKEWERS** 35  
black salsa, pico de gallo verde, roasted jalapeño aioli
- STEAK TARTARE** 28  
chopped angus beef, truffle paste, date coulis, remoulade, egg yolk, buckwheat chips
- PATATAS BRAVAS** 24  
ibérico ham, roasted jalapeño aioli, lingonberries, chilli crunch, onion dijonnaise
- V TRUFFLE MUSHROOM TOSTADA** 24  
sautéed mushrooms, onion marmalade, feta cheese, guacamole, herbs, jalapeño
- V CHARRED BROCCOLINI** 29  
passionfruit yogurt, lettuce, feta cheese crumble, hazelnut, dehydrated cranberries, buckwheat tuile
- PAN-SEARED SEABREAM** 36  
mojo rojo, salmoriglio & clam sauce, ikura
- AGED DUCK BREAST** 36  
pecan nuts, radicchio, lingonberries, currants, beetroot, spiced duck jus
- BRAISED LAMB SHANK** 36  
fregola risotto, spiced tomato stew, yuzu yogurt
- HONEY MUSTARD GLAZED SPATCHCOCK** 36  
truffle mashed potatoes, morel velouté, seasonal salad
- STUFFED CHICKEN ROULADE** 32  
spinach, chestnut, cranberries, roasted carrots, herb oil, chicken reduction, berry vinaigrette
- CHARRED PORK SECRETO** 36  
hummus, crispy chickpeas, smoked soy glaze, pickles, housemade chilli oil, herbs
- SYMMETRY BEEF WELLINGTON** 44  
carrot purée, date coulis, mojo rojo, charred lettuce, beef jus

**V** vegetarian-friendly

prices subjected to GST and service charges

## snacks

- CRISPY CHICKEN RIBS** 19  
+ spiced powder, curry mayonnaise
- V FESTIVE DIRTY NACHOS** 23  
corn tortilla chips, feta cheese, green pico de gallo, guacamole, nacho cheese, sautéed mushrooms, chilli crunch
- V CORN RIBS** 17  
+ lime glaze, grated parmesan cheese, roasted jalapeño aioli
- V SYMMETRY HUMMUS** 19  
+ flat bread, crispy chickpeas, roasted beetroot, pumpkin seeds, pickled currant, mojo rojo
- V TRUFFLE POTATO FRIES** 16  
cep powder, grated parmesan cheese, truffle oil, onion dijonnaise

## pastas & burgers

- SEAFOOD AGLIO OLIO** 34  
pork pancetta, prawns, clams, octopus, scallops, ikura, garlic confit, prawn stock
- SPICY PORK & FENNEL LINGUINE** 32  
minced pork sausage, roasted garlic, chinese broccoli, chilli padi
- PRUNE & DUCK RAGOUT FUSILLI** 32  
minced duck, arugula, parmesan cheese
- V VEGETARIAN AGLIO OLIO** 28  
sautéed mushrooms, brussels sprouts, garlic confit, arugula, chilli padi
- ANGUS BEEF BURGER** 32  
smashed beef patty, melted cheese, onion marmalade, onion dijonnaise, mojo rojo, lettuce, pickles
- HICKORY-GLAZED PORK RIB BURGER** 32  
celeriac & apple remoulade, lettuce, pickles, roasted jalapeño aioli, onion dijonnaise, potato fries
- desserts**
- V SPICED PUMPKIN CAKE** 20  
chrysanthemum pecan crumble, orange frosting, honey ice cream, apricot dulce de leche
- V VALRHONA CHOCOLATE BROWNIE** 21  
kalingo 65% dark chocolate, whipped lingoberry mascarpone, cocoa nibs, açai sorbet