

THE INGLESIDE DINNER

2026 ALA CARTE

TO START

Fresh French Oyster - sake-ponzu jelly, *smoked kelp vinegar*, shiso
\$8 for 1, \$28 for 4

Salmon Tartare Tartelette - caviar, beetroot & gin cured smoked salmon, fresh salmon, creme fraiche, *mushroom shoyu*, lemon, chives, pickled shallot
\$18, \$34 for 2

Charcuterie Platter - prosciutto, chorizo, wagyu bresaola, pickles, nuts
\$29

Truffle Toast 2.0 - *brioche miso mousse*, aged balsamic vinegar, seasonal fresh black truffles
m.p.

Sourdough Bread - *seasonal fermented butter*
\$8

ENTRÉE

Heirloom Tomatoes - *fermented* and fresh, smoked stracciatella, mint, basil, jamon
\$21

Hokkaido Scallops - cured in kombu, pickled green apples, finger lime, herb oil, *lacto fermented tomato dressing*
\$28

Spanish Carabinero Prawn - flambadou with dry aged beef fat, *rose & shrimp garum*
\$48

Shoyu Koji Squid - *shoyu koji marinade*, charred leeks, grilled padron peppers, chorizo foam, crustacean oil
\$27

Maitake & Pork - *split pea miso glaze*, confit pork cheek, *shio koji sauce*, crispy kale
\$23

Wagyu Tartare - roasted bone marrow, *coffee shoyu*, *celery vinegar*, *roast chicken garum*, capers, cured egg yolk
\$32

MAINS

Atlantic Octopus - *smoked pepper squid garum puree*, black garlic aioli, herb aioli, charred fennel, herb oil
\$46

Channel Rockfish - dry aged for 2 days, *roasted chicken garum*, herb & anchovy sauce, crispy capers
\$50

Lamb Loin 165g - *shio koji marinade*, pea puree, roasted baby carrots, black olive powder, mint gel, toasted walnuts, *lacto fermented blueberry 'bordelaise'*
\$58

Iberico Presa 180g - brined with herbs and spices, pickled shimeiji, *charred corn brushed with beef garum*, burnt onion & potato skin puree, marsala sauce
\$58

Tajima MBS 6-7 Wagyu Picanha 200g - *shio koji marinade*, slow roasted banana shallot
\$65

Kagoshima A5 Striploin 165g - dry aged for 35 days, slow roasted garlic, wasabina
\$128

SIDES

Truffle Pomme Puree - beef tallow, butter, seasonal fresh black truffles
\$15

Grilled Asparagus - confit garlic aioli, chorizo oil, paprika
\$11

Charred Caulilini - *red bean miso butter*, chives
\$10

Roasted Red Cabbage - pancetta, *black eyed pea miso butter*, aged balsamic vinegar, ricotta
\$13

Prices are subjected to 10% service charge and 9% GST.

DESSERTS

Deconstructed Lemon Meringue Tart - yuzu granita, smoked vanilla ice cream,
lavender lemon curd, frozen meringue, thyme crumb
\$19

Honey & Yoghurt - greek yoghurt ice cream, pistachio sponge, compressed
strawberries, olive oil snow, *lacto fermented strawberry honey*
\$24

Sea Salt Smoked Chocolate Brownie - Belgian dark chocolate, grilled pineapple,
coconut foam, walnut crumble
\$21

Caviar and Hazelnut - Oscietra caviar, hazelnut panna cotta, herb oil, *sourdough*
bread miso butterscotch
\$32

French Cheese Plate - Les Pasquetetres Camembert, Bleu de Causses, Buchette
Cendre, honey, nuts, crackers
\$28

DESSERT WINES

Hetszolo Tokaj Aszu 5 Puttonyos 2010 - Tokaj, Hungary
\$26 / \$168

Quinta do Noval 10 Year Old Tawny Port - Porto, Portugal
\$25 / \$140

Brandy's Madeira 5 Years - Madeira, Portugal
\$26 / \$147

Dow's Port LBV 2018 - Porto, Portugal
\$23 / \$128