

EMBER

Sides

Shucked Fresh Oyster	\$8
Sweet Potato Fries	\$12
Truffle & Kombu Fries	\$14
Karaage Chicken Pop	\$14
Macerated Strawberries Salad	\$16

Signature Dish

Ember's Truffle Naan Cream Cheese Dip	\$16
Squashed Burrata Charred Tomatoes	\$24
Taramasalata Crab Toast Oscietra Cavier	\$27
Signature Cold Angel Hair Sashimi Scallop	\$32

Ember Exclusive

Pimenton Pork Secreto Compressed Watermelon	\$44
Red Argentine Shrimp Squid Ink Risotto	\$48

Woodfire Brunch

Croque Madame Smoked Duck Breast	\$22
Butter Broth Spaghetti Black Tiger Prawn	\$22
Wafu Spaghetti Farmed Salmon	\$22
Golden Crab Risotto Ikura Shoyu	\$24
Woodfire Big Breakfast Chef's 6 Selections	\$26

Sweets

Muscat Grape Sorbet Chantilly Espuma	\$12
Berry Nice Tart Raisins & Rum	\$16
Ember's Cheesecake Almond Crumble	\$16
Pistachio Knafeh Cake Layered Ganache	\$22

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Bottled Water

Acqua Panna 1L	\$11
San Pellegrino 1L	\$11

Coffee

Seahawk blend - A medium dark roast blend of 100% arabica beans from Ethiopia, Columbia and Indonesia

Black	\$5
White	\$6

Non-Caffeinated

Chocolate	\$6
Matcha Latte	\$6
Babycino	\$5

**Iced +\$1.0*

**Oat Milk +\$1.0*

Tea

British English Breakfast	\$7
<i>Black Tea Blend of Assam, African and Ceylon Tea</i>	
Earl Grey Lavender	\$7
<i>Black tea with oil of Bergamot, Lavender flowers</i>	
Chamomile Dream	\$7
<i>Chamomile, Lemon verbena, Lemongrass, Marigold, Lavender</i>	
Lemon Ginger Mint	\$7
<i>Herbal Tisane and Peppermint, Lemon and Ginger Myrtle</i>	

Bottled Beer

Asahi Super Dry	\$12
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