

A LA CARTE

DEGUSTATION \$75  
INCLUDES BOTTOMLESS ROSE

\*throughout the duration of the degustation

|  |    |
|--|----|
| Half dozen rock oysters - melon mignonette - lemon verbena | 30 |
| Cured scallop sashimi - XO - kumquat - gooseberry          | 30 |
| Mushroom wontons - dashi                                   | 16 |
| Prawn toast - yuzu aioli                                   | 20 |
| Pork dumplings - chilli ponzu                              | 16 |
| Pork belly bao buns - gochujang aioli                      | 22 |
| Confit duck leg pancakes - pickled cucumber                | 32 |
| Sticky date pudding - aerated custard - coffee caramel     | 18 |

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