

Milk Bread, Gula Melaka, Whipped Brown Butter



Stracciatella di Burrata, XO Sauce, Heirloom Tomato **OR**

Black Angus Beef Tartare, Gochujang, Chives
Additional \$10 for caviar (5g)



Beef Short Rib, Szechuan Pepper, Black Garlic

OR

Farmed Red Snapper, Tom Yum, Pickled Mussels

OR

Maitake, Glutinous Rice, Egg Yolk

OR

Kagoshima Wagyu A4 Tenderloin (50g)

Additional \$20



Thai Basil Mint Granita, Nashi Pear Sorbet, Coconut Crumb

OR

Brillat-Savarin Cheese, Mango Chilli Chutney

Additional \$8

58++

Menus and prices are subject to change.

All prices are subject to 10% service charge and prevailing government taxes.

Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase
your risk of food-borne illnesses.



A LA CARTE MENU

ACORN-FED JAMÓN IBÉRICO (50G)	\$28
STRACCIATELLA DI BURRATA XO Sauce, Heirloom Tomato	\$28
KAGOSHIMA HAMACHI CRUDO Nam Jim, Kohlrabi Radish	\$24 \$22
BLACK ANGUS BEEF TARTARE Soy Cured Egg, Bawang Goreng	\$22
PRATA Black Angus Beef Skewer or Oyster Mushroom, Garlic Aïoli	322
PETUNA OCEAN TROUT TARTARE Ikura, Wasabi Oil	\$18
PORK CROQUETTE Black Garlic Ketchup	\$18
BRAISED PORK BAO Chilli, Kecap Manis (2 pcs)	\$16
CHICKEN LIVER PARFAIT ON MILK BREAD Shaoxing Wine, Crispy Chicken Skin	\$14
FRIES Spring Onion, Sriracha	\$12
MARINATED OLIVES (70G) (VG)	\$10
SEASONAL OYSTER Spring Onion Mignonette, Chinkiang Black Vinegar	\$7/P0
FURIKAKE POPCORN	\$6
BLACK ANGUS BEEF TENDERLOIN STEAK (2006) Szechuan Pepper, Maitake, Black Garlic	\$42
FARMED RED SNAPPER Tom Yum, Pickled Mussels	\$25
BEEF SHORT RIB Szechuan Pepper, Black Garlic	\$25
KALE CAESAR SALAD Soy Chicken Breast, Ginger Chilli	\$18
GLUTINOUS RICE Maitake, Egg Yolk	\$22
THAI BASIL MINT GRANITA (V) Nashi Pear Sorbet, Coconut Crumb	\$12
DARK NAMA CHOCOLATE (VG)	\$8
BRILLAT-SAVARIN CHEESE	\$15
Manao Chilli Chutnev	315