



RAW BAR

Ⓢ DAILY FRESH OYSTERS - HALF / DOZEN	45
Calamansi, ponzu, scallion, quail egg	each
CRUDO PLATTER	390
½ dozen oysters, cured salmon, hamachi & seasonal white fish, herb salad	
SUSTAINABLE NEW ZEALAND SALMON TARTARE	160
Quinoa, toasted coconut, poppy seeds, fennel, orange	
WHITE FISH TIRADITO	145
Black agua chile, jicama, seasonal white fish	
TUNA CEVICHE	170
Cherry tomatoes, avocado, daikon, citrus	
CURED SALMON	160
Cured salmon, beetroot, lime mayo, tequila cured salmon roe	
YELLOWTAIL CRUDO	160
Vietnamese dressing, cured quail egg yolk, thai basil	

TACOS

Ⓢ FRIED FISH	140
Chipotle mayo, braised purple cabbage, white onion	
Ⓝ ACHIOTE PORK BELLY	130
Achiote & agave glazed pork belly, fuego salsa, red onion, purple cabbage, pork floss	
Ⓝ PULLED CHICKEN	120
Guacamole taquero, limewood mole, spring onion, jalapeño	
Ⓝ BEEF BRISKET	130
Mango pico de gallo, BBQ sauce, coriander, jicama, onion, cabbage	
Ⓝ FRIED AVOCADO (V)	130
Beer battered avocado, pomegranate salsa, poblano cream, refried beans	

FROM THE GARDEN

BABY SPINACH & CHARRED FIG SALAD (V)	135
Grapefruit, shiso, PX sherry dressing	
WATERMELON SALAD	95
Compressed watermelon, green papaya, green mango, pickled cherry tomato, peanuts, nam jim	
QUINOA SALAD (V)	135
Roasted eggplant, pomegranate, spicy coconut & ponzu dressing	
OKRA SALAD	95
Black olives, tomato, pepperoncino, green nam jim sauce	

FROM THE SEA

Ⓢ DEEP FRIED WHOLE SNAPPER THAI STYLE	360
Lemongrass, kaffir lime, scallion, green peppercorn	
WHOLE LINE CAUGHT SEA BASS	395
Roasted with coriander, lime, chili sauce OR char-grilled	
PAN SEARED NEW ZEALAND SALMON	285
Fresh peas, watercress, herbs, radish, poblano tartare, nam jim dressing	
HAMACHI COLLAR	195
Fresh herbs, green papaya, green mango, yuzu vinaigrette	

STARTERS

LIMEWOOD GUACAMOLE (V)	95
SERVED WITH CORN TORTILLA CHIPS	
Fresh avocado, coriander, red onion, lime juice	
FRIED CALAMARI	175
Mango-curry mayo	
SPICY TIGER PRAWN ROLL	135
Avocado, arugula, prawn sauce, rice paper roll	
Ⓢ JERK COCONUT CORN (V)	85
Jerk aioli, toasted coconut	
BEET FRIES	135
Spicy aioli, spring onion	
SKILLET BURRATA	135
Warm burrata, sundried tomato vinaigrette, nam jim sauce, fresh herbs	

FROM THE GRILL

HAWAIIAN HULI HULI CHICKEN	265
Flour tortillas, sour cream, guacamole, fresh herbs	
PORK NECK	145
Tamarind, garlic, chili, charred lime	
ROASTED BABY CHICKEN	295
Mole, charred spring onion	
ADD AVOCADO \$10	
NEW ZEALAND LAMB SHANK	265
Rendang curry, cucumber mint salad	
Ⓢ 48HR CHARRED BONE IN BEEF RIBS (850G)	495
Mango infused BBQ sauce, toasted sesame seeds, cilantro	
Ⓝ M5 WAGYU SIRLOIN (350G)	520
Chimichurri	
Ⓝ BLACK ANGUS RIB EYE (450G)	530
Crying tiger sauce	

SIDE DISHES

CORN BREAD (V)	45
Herb butter	
FRESH HERB SALAD (V)	65
Green herbs, Vietnamese dressing	
CORN SUCCOTASH (V)	65
Sriracha dressing	
CARIBBEAN COLE SLAW (V)	65
Sultanas, coconut	
BRUSSELS SPROUTS (V)	65
Chimichurri	
COCONUT JASMINE RICE (V)	65
Kaffir lime	

DESSERT

HAND PIPED CHURROS	105
Coconut ice cream, chocolate honeycomb or salted caramel sauce	
JASPERITO	95
Mango sorbet, pomelo, seasonal citrus fruit, charred pineapple, calamansi syrup	
TRES LECHES CAKE	65
Ⓝ COCONUT CRÈME BRÛLÉE	85

