

# DINE WITH US

---

## COLD

22

### CARVIAR TARTLETS

*Shallots, Smoked Crème, Egg*

22

### TATAKI

*Torched Yellowtail Amberjack, Butternut Squash Crisps,  
Coconut Bonito Consomme, Dill Oil, Charred Lim*

23

### BURRATA

*Beetroot, Heirloom Tomatoes, Hazelnut, Parma Ham*

23

### BEEF TARTARE

*MB2+ Black Angus Tenderloin, Smoked Beef Fat, Kimchi,  
Wakame, Onion Marmalade, Capers*

26

### OYSTERS

*Kombu Jelly, Apple Concasse, Apple Foam, Ikura*

38

### CHEESE (V)

*Smoked Cheddar, Manchego, Brie De Meaux, Roquefort, Crackers*

42

### CHARCUTERIE

*Jamon, Wagyu Bresaola, Mortadella, Sopressata*

# HOT

16

## BEEF CHIPS

*Tripe, Tangy Aioli*

16

## LOR MAI GAI

*Boneless Chicken Thigh Roulade, Glutinous rice,  
Shitake, Chestnut, Salmorejo*

19

## BREAD & DIP (V)

*Lebanese Pita, Tzatziki, Baba Ganoush, Beetroot Hummus*

23

## TRUFFLE MAC & CHEESE (V)

*Bechamel, Truffle Crumbs, Mozarella*

23

## PITA POCKETS

*Mango Local Farmed Soft Shell Crab  
Philli Cheese Steak  
Massaman Pork*

28

## NAM YU PORK CHOP

*Iberico, Laksa, Cilantro*

28

## LAMB RUMP

*Cauliflower Puree, Cauliflower Couscous, Tabbouleh,  
Compressed Cucumber, Dill Oil*

32

## LOBSTER ROLL

*Locally Farmed Lobster, Lobster Aioli, Yuzu Kosho,  
Fennel Slaw, Kizami Nori*

45

## BEEF SHORTRIB

*Mandarin Beef Jus, Nam Ling, Garlic Mash*

78

## RIBEYE

*MB2+ Black Tyde Angus, Fermented Onion Puree,  
Chye Poh Crumb, Bone Marrow*



## SWEETS

18



### **TIRAMISU (V)**

*Espresso, Mascarpone, Coffee Liquor*

### **COFFEE HOT FUDGE (V)**

*Sherry, Cacao Nibs, Fluer De Sel*

### **CHOCOLATE MELBA (V)**

*Valrhona Guanaja Feve, White Chocolate, Plum Confit, Sabayon, Rose Biscoff Crumble, Bandung Sorbet*

## SIDES



### **GREEK ROAST VEG (V)**

12

### **HOUSE SALAD (V)**

12

### **GARLIC MASH (V)**

12

### **POLENTA PORRIDGE (V)**

12

### **TRUFFLE FRIES (V)**

16