

DINNER MENU | 5:30PM - 11:30PM

## FLAME GRILLED

<p><b>Atlantic Miso Black Cod</b> ✦ 83 Ikura, Fragrant Lotus Leaf</p>	<p><b>Smoked Australian Lamb Ribs</b> 85 King Mushroom, Salad</p>
<p><b>Giant Freshwater Prawn</b> 110 Smoked Starfruit Salsa, Yuzu Hollandaise</p>	<p><b>Lamb Tomahawk</b> ✦ 96 Spice Blend, Beetroot Hummus</p>
<p><b>Australian Black Angus Ribeye</b> 138 Black Garlic Aioli, Roasted Cinnamon Vine, Grilled Zucchini</p>	<p><b>Australian Wagyu Cheeks</b> 95 Braised Wagyu, Juniper Berry Soy</p>
<p><b>Tuscan Char-Grilled Chicken</b> 40 Seared Chicken Thigh, Oyster King Mushroom, Creamy Mediterranean</p>	<p><b>Smokin' Beef Ribs</b> ✦ 138 Australian Braised Ribs, Mashed Potato, Cherry Tomato</p>
<p><b>Summer Grilled Chicken</b> 40 Boneless Chicken Thigh, Mashed Potato, French Bean Fritters</p>	<p><b>Flaming A5 Wagyu Steak</b> 158 Japanese Wagyu Chuck, Porcini Dressing, Garlic Mashed Potato, Buttered Beans</p>
<p><b>Lamb Short Ribs Confit</b> 50 Ponzu, Fried Jalapeno</p>	

## MAIN

<p><b>Seafood Aglio Olio</b> 69 Giant Freshwater Prawn, Ikura</p>	<p><b>Spinach Risotto</b> ✦ 20 Add On: Thai Style Cuttlefish 15 Grilled Prawns 18 Grilled Chicken 13 Grilled King Oyster Mushroom 10</p>
<p><b>Garlic Prawn Pasta</b> 🌶️ ✦ 52 Tiger Prawn, Rich Garlic Butter Infusion, Cold Pressed Olive Oil</p>	<p><b>Linguine With Mushroom Alfredo</b> 30 King Oyster Mushroom, Cold Pressed Olive Oil</p>
<p><b>Chicken Croissant Burger</b> 35 Spiced Grilled Chicken Thigh, French Butter Croissant, Fresh Greens</p>	<p><b>Soft Shell Crab Linguine</b> 🌶️ 48 Romesco Sauce</p>
<p><b>Aussie Lamb In Brioche Bun</b> 59 Short Rib, French Bean Fritter, Spicy Mayo</p>	

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## SHARING

<b>5 Star Crispy Salad</b> ✦ Starfruit, Fresh Prawn, Jackfruit Dressing	28	<b>Chili Lime Chicken Skewers</b> 🍴 Chicken Thigh, Citrus Soy Marinade	28
<b>Smoked Salmon Caesar Salad</b> Ikura, Organic Egg	32	<b>A5 Wagyu Skewers</b> Japanese Wagyu, Japanese Mayo	55
<b>Flame-kissed Zucchini</b> Green & Yellow Zucchini, Mushroom, Lemon Pepper	26	<b>Seared U.S Scallops</b> ✦ Taro Fritter, Beurre Blanc	38
<b>Nautical Seafood Soup</b> Tiger Prawn, Squid, Mussel, Tomato Broth	30	<b>Spanish Garlic Shrimp</b> 🍴 Focaccia, Cold Pressed Olive Oil	38
<b>Wild Forest Mushroom Soup</b> Mushroom Duxelles, Parmesan Foam	25	<b>Grilled Calamari</b> 🍴 Glazed Spicy Soy	36
<b>Live Mussels in Spicy Broth</b> Australian Mussels	68	<b>Grilled Tiger Prawns</b> ✦ Cajun Butter	33

## NIBBLE

<b>Truffle Chips</b> U.S Potato, Parmesan	22	<b>Chicken Wings with Fermented Garlic Aioli</b> Black Garlic Aioli	28
<b>Amazing Nachos</b> ✦ Beef Chili Con Carne	29	<b>Charred Corn</b> ✦ Pearl Corn Kernel	22
<b>Tiger Prawn Poppers</b> ✦ Crispy Prawn, Tartar Dip	38	<b>Zesty Fries With Sriracha Aioli</b> U.S Fries, Lemon Pepper	21

## DESSERT

<b>Tropical Coconut Ice-cream</b> Coconut Flakes	10	<b>Macadamia Dream Cheese Cake</b> Australian Macadamia, Caramel Sauce	16
<b>Coconut Panna Cotta</b> Gula Melaka, Fresh Coconut Cream	18	<b>Starfruit Mille-feuille</b> ✦ Toasted Marshmallows, Berry Cream Mascarpone, Salted Caramel	23
<b>Above the Cloud Tiramisu</b> ✦ Mascarpone, 70% Dark Cocoa Powder, Almond Sponge, Ipoh Coffee, Crispies	20	<b>Dessert of the Day</b> Assorted range of desserts <i>(Ask our friendly staff for more information)</i>	14