



MENU

Snacks

- Sourdough, crostini
whipped smoked butter, seaweed butter
65k
- Fresh shucked oyster
(natural/yuzushu ice/champagne mignonette) 55k
- Charcoal oyster
Chicken fat flambadou, chicken skin crumb, ponzu pearl 65k
- Caviar bump
donut, truffle salt, vodka & yuzushu ice shot 200k
- House pickled vegetables
smoked horseradish 60k
- Potato pave
caviar, horseradish crème 90k
- Yellowfin tuna
buttermilk crumpet, confit tomato, crème fraîche, caviar lime
120k
- Smoked salmon tartlet
caviar crema, gold dust 140k
- Duck liver parfait
date syrup, boozy prunes, shaved foie gras
65k

Starters

- Mahi mahi ceviche
pomelo, calamansi ponzu 120k
- Wagyu tataki
spring onion kimchi, garlic chip 170k
- Tuna sashimi
organic greens, Matsuhisa dressing
170k
- Organic crudites **vegan option spiced tahin* 90k
caviar crème, smoked salt
Rockfish sashimi platter *(best catch of the day 3 x fish)*
nori crisp fresh wasabi, pickled ginger shoot, cucumber relish 250k

Mains

- Coral trout en papillote
XO sauce, ponzu 215k
- Baked miso cod
pickled ginger shoot
225k

Wood-fired Cauliflower
agrodolce, tahini, macadamia
140k
Pork loin chop
apple miso sauce, boozy grilled grapes 175k

Wood-fired chicken
smoked potato espuma, butter sage, truffle jus
155k

7+ Wagyu pichana
Bordelaise, roasted bone marrow, pickled shallot
375k

Lobster linguine
vanilla beurre blanc, panqrattato 255k

Sides

Wood-fired asparagus
Lemon, burnt leek powder, toasted hazelnut 60k

Pomme puree
Burnt butter, chive 60k

Charred cos
Caper emulsion, anchovy vinaigrette, pecorino 60k

The Uluwatu salad
Lollo biona, radicchio, butter lettuce, lovage, heirloom tomato, sherry
vinaigrette 60k

Baby carrot
Red wine truffle beef jus, rosemary & thyme butter 75k
House French fries
truffle, sage, Grana Padano
50k

Desserts

Caramelised white chocolate
milk chocolate creme, cacao nibs 65k

Munduk honey cake
honey jelly, tonka bean cream, hibiscus syrup
70k

Coal touched pavlova
yuzushu sorbet, kaffir lime cream 85k
Matcha coconut cheesecake
lychee boba, coconut foam 75k

Crème caramel
chocolate, Baileys hazelnut ice cream
95k

** please note this menu is subject to change*