
RAW, FRESH & LIGHT

Sea bass crudo 16

Thai dressing · sweet potato · crispy
wild rice · red onion · cilantro

Burrata & samphire 14

Beurre noisette · fresh herbs · nuts
& seeds · black rice vinegar

-VGT-

Gado Gado 14

Fresh vegetables · tempeh · bean sprouts ·
egg · peanut dressing · crispy onions

-VGT-

WARM & CRISPY

Sliced rump steak — 180g 21

Yuzu kosho butter · salsa criolla ·
fried shallots · herbs

Fried chicken kerabu 15

Crunchy, spicy, green papaya · fresh herbs

Cauliflower tempura 12⁵⁰

Korean soy glaze · spring onion ·
dried chili flakes · jalapeño

-VGN-

Plate of gochujang hummus & marinated
oyster mushrooms 12⁵⁰

Fresh tortilla chips · kimchi · chili crunch

-VGT-

Miso glazed roasted aubergine 12

Silk tofu mousse · ponzu · nori tempura · chives

-VGN-

↓
ALLERGENS
LIST



SIDES

French fries 5⁵⁰

Mayonnaise

Runner beans 6⁵⁰

Whipped tofu · mushroom XO

PARATHA, TACO y TOSTADA

	Peking duck paratha	13 ⁵⁰
	Minced duck · 5 spice mayo · hoisin · fresh herbs	
	Beef birria taco	15
	Slow cooked beef · cilantro · jalapeño · onion salsa	
	Grilled pork belly & kimchi	12
	Crema verde · lettuce · hoisin · jalapeño	
	Tuna tataki	17
	Furikake · yuzu kosho mayonnaise · wakame	
-VGT-	Sweet potato quesadilla	12
	Green peas · atjar pickles · burani raita	



Food allergies or dietary
needs? Let us know!

DESSERTS

	Yuzu posset	8
	Strawberry, shiso	
	Dark chocolate slice	8
	With miso caramel & sesame crumble	
	Espresso Martini	14
