



## DINNER

OPEN FLAME KITCHEN WHERE EVERY DISH IS TOUCHED BY FIRE

### SMALLS

Sourdough, Roasted Garlic & Anchovy Butter, Scallion Oil	90
Fresh Murotsu Bay Oyster, Nam Jim, Sour Apple Granita	115/ea
Chicken liver parfait on toast, smoked grape, linden honey	120
Ox tongue skewers, apricot chutney, fermented pumpkin	150
Beetroots, goat cheese, walnuts, figs	150
Hay-smoked kingfish tartare, creme fraiche, rice crackers	160
Steak Tartare, Black Garlic Vin, Smoked Eggplant	190
Grilled Octopus, Peri Peri, Smoked Oyster Aioli	210
Roasted bone marrow, brioche, shimeji mushrooms	280

### MAINS

Half organic jerk chicken, jalapeno pickled, smoked chicken glaze	250
Fish of the day, beurre blanc, charred lemon	Market price
Papuan Tiger Prawns, Vadouvan Butter, Gremolata	400
Carrara wagyu short rib MB6/7, black garlic glaze, radicchio	600

The phoenix, wagyu ribeye MB6/7, andaliman butter	900
The phoenix, wagyu OP rib MB4/5, andaliman butter	315/100g
Miyazaki striploin wagyu A5, mulberry, pink pepper	900/100g

Grilled baby gem lettuce, buttermilk, cured egg yolk	100
Bbq cabbage, gruyere, onion caramel	160
Gratin potatoes, grana padano, charred onions	180
Wood fired gnocchi, pecorino romano, brown butter	190
add European autumn truffle	300/5g

### TREATS

Basque cheesecake mousse, grilled pineapple, caramelized white chocolate	130
Charred sourdough pudding, banana jam, malted crumble and brown butter	140
Sticky date pudding, smoked milk ice cream, butterscotch	150

FEED ME	895 p/p
FEED ME PREMIUM	1.300 p/p



## DRINKS

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### COCKTAILS

SKOOL MARTINI Gin, white vermouth, dry vermouth, pineapple	160
CAMPARI SOUR Gin, campari, whites, lemon, honey	150
GIN SOUR Gin, white vermouth, green apple, lemon	165
CHOCOLATE MARTINI Vodka, cacao white	170
WATERMELON MOJITO White rum, basil, watermelon, mint	150
BURNT LEMON DAIQUIRI Dark rum, burnt lemon, spice	140
THE SOUR White rum, lemon, orgeat, lambrusco	145
MARGARITA SOUR Tequila, yuzu, lemon, whites	160
BERRY MARGARITA Tequila, berries, lemon, chocolate	170
BOULEVARDIER Monkey shoulder, branca menta, aperol, lemon, orange marmalade	170
KINGSTON NEGRONI Dark rum, campari, sweet vermouth, brown butter, caramel, beeswax-aged	160

### MOCKTAILS

GINGER BASIL FIZZ Green tea, ginger, basil, fizz	75
CUCUMBER MINT Coconut, cucumber, mint	75

### BEERS

Heineken Lager	75
Kura Kura Lager	85
Kura Kura Island Ale	85
Corona Pale Lager	120
Asahi Super Dry	120
Kirin Ichiban Lager	120

### WATER

Still Water	65
Sparkling Water	65