



BITES

Calamari Fritti Fried Squid Tube served with Furikake Mayo	<i>150</i>
Binchotan Chicken Skewer Char Chicken Yakitori glazed with Marinated Onion	<i>130</i>
Embered Shishito Char Japanese Peppers, Rock Sea Salt, served with Aioli Mayo and Lime	<i>150</i>
Chicken Karalan Popcorn Fried Chicken Thigh Pop served with Furikake Mayo	<i>150</i>
Obsidian Wagyu Skewer Char Beef Wagyu Yakitori glazed with marinated Brown Miso	<i>190</i>
Corn Ribs Fried Corn Ribs Coated with Konbu Aromatic Dust and Crumble	<i>130</i>

BAO BUNS

Sesame Prawn Toast Bao Bao Bun with Prawn filling, Toasted Sesame Seeds, served with Chilli Dill Mayo	<i>210</i>
Silken Braised Pork Braised Pork belly Bao Bun served with Suan Cai, Peanut Crumble and Chilli Mayo	<i>180</i>
Inner Grove Chicken Bao Bao bun with chicken patty, toasted with tuscan salt, chives, and served with furikake mayo dip	<i>160</i>

MAINS

Oldboy Galbi USDA Short Ribs Braising with Japanese Shiro Soy, served with Grilled King Oyster, roasted Potato Cover with Cheese Mozzarella	<i>390</i>
Kasuzuke Saikyo Cod Seared COD with choice of Miso Butter Sauce or Brown Miso Butter sauce, served with Char Cabbage	<i>300</i>
Seared Miso Barramundi Seared White Fish, Sauteed White Cabbage, Crispy Shallot, Served With Brown Miso Butter Sauce	<i>270</i>

STEAK

Tenderloin Australian Wagyu Mb.5	<i>850</i> 200gr
Sirloin Australian Wagyu Mb.5	<i>880</i> 300gr
Ribeye Australian Wagyu Mb.5	<i>900</i> 300gr
Tomahawk	<i>2.200 / 2.600 / 3.000</i> 1.2kg / 1.4kg / 1.6kg
Choice of Sauce	Cognac Green Pepper Truffle White Mushroom Bordelaise
Choice of Carbs	Fries Pomme Puree Basmati Rice
Choice of Fibers	Broccoli Black Beans Asparagus French Beans

SMALL PLATES

Sweet Chilli Cauliflower Crunch 🍴🍴 Fried Cauliflower glazed with Tso’s Sauce and Roasted Sesame Seeds	<i>130</i>
The Gilded Caviar Nuggets Six Pieces of Homemade Nuggets with Caviar, Gold Leaf served Crème Fraiche	<i>260</i>
Animal Truffle Fries Fries coated with White Truffle, Smokey Bacon and Three kind of Cheeses	<i>150</i>

SALADS

Crispy Duck Salad Crispy Duck on top Mesclun, Seasonal Fruits, Almond Crumble, and served Honey Vinaigrette	<i>240</i>
Waldorf Salad Classic Waldorf salad served with Seared Chicken, Confit Grapes and Walnuts	<i>200</i>

PLATES & BOWLS

Babylon Beef Don 150gr Marinated Beef Wagyu, Spiced Butter Rice, served with Cured Egg and Shiro Soy	<i>380</i>
XO Duck Fried Rice Wok hay Rice served with Smokey Duck Breast and House Pickles	<i>250</i>
Mapo Tofu Rice Bowl 🍴 Mapo Tofu, Shiitake, Spring Onion served with Douibanjiang Sauce optional	<i>190</i>
<i>Additional</i>	
+ Pork	<i>50</i>
+ Chicken	<i>40</i>
+ Prawn	<i>95</i>
+ Minced Beef	<i>45</i>
+ Duck	<i>55</i>
+ Mushroom	<i>35</i>

PASTA

Aglio Olio Prawn Linguine Pasta With Classic Aglio Olio Style Served With Tiger Prawn	<i>270</i>
St. Michael’s Black Truffle Capellini Pasta Sauteed With Butter Black Truffle Sauce, Black Mushroom Truffle, And Served With Red Caviar	<i>280</i>
Commodore’s Lobster Pasta Spaghetti Pasta With Lobster Served With Rose Sauce	<i>380</i>
Gnocchi Pesto Potato Pasta Served With Pesto Sauce, Asparagus And Grana Padano Tuile	<i>180</i>

DESSERT

Mango Sticky Rice Brulée Mango Coconut Sticky Rice, Mango Custard served with Gelato	<i>150</i>
Donut Bao Fried Bao served with Choice of Gelato and Butterscotch Sauce	<i>150</i>
Cocoa Night Lava Chocolate Molten Cake served with Choice of Gelato and Peanut Crumble	<i>150</i>
Garden of Delight Cheesecake New York Cheese Cake Style served with Berry Coulis	<i>190</i>
Sticky Date Pudding Classic Dated Sponge Cake, Served With Vanilla Ice Cream And Butterscotch Sauce	<i>170</i>
Artisan Gelato Choice of Gelato Served Peanut Crumble <i>Vanilla / Mango / Matcha / Black Sesame</i>	<i>80</i>

**All prices quoted are subjected to 10% tax and 11% service charge*