

## EQUILIBRIUM - PALATE STARTER

### COLD

Beetroot - Feta Cheese, Berries, Aged Balsamic, Hazelnut (n) (d)	55
Chlorophyll - Edamame, Seaweed, Leafy Vegetables (g)	65
Red Shrimp - Pineapple Gazpacho, Endive, Coriander (s) (g)	165
Salmon Carpaccio - Pine Oil, Caviar Cream (d) (g) (sf)	85
Tuna Carpaccio - Black chili, Pickled Wakame (g) (sf)	95
Beef Tartare - Preserved Lime, Shiitake, Jalapeno, Caviar (g) (s)	230
Lobster Tartare with Caviar - Horseradish, Cream (d) (sf) (s)	635

### HOT

Sourdough & House Dips - Harissa, Green Olive Tapenade (g) (s) (d)	47
Beef Skewers - Habanero Chili, Mustard Mayo (e)	85
Chicken Wings - Soy, Chipotle (g)	50
Bone Marrow - Curry leaves, Soy Glaze (g) (s)	90
Scallops - Foie Gras, Corn Puree, Coffee (s)	170
Meat Kebab - Smoked Yogurt, Sweet Chilli (d)	190
Chicken Skewers - Asian Marination, Grilled Onion, Tzatziki Sauce (g) (d)	80
Wagyu Skewers - Rosemary, Chili-onion Jam (s) (g)	390



## BOTANIC KINGDOM – VEGETABLES

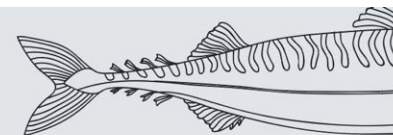
Leeks - Grapefruit, Yam, Dill (d) (g)	50
Asparagus - Horseradish, Scallion Cream (d)	55
Potato Gratin - Parmigiano Reggiano (d) (e)	60
Banana Shallots - Corn Kernels, Oregano	54
Zucchini - Tahini, Pinenuts, Tomato Butter (d) (n)	53
Eggplant - Garlic, Tomato Romesco (d)	60
Potato Aligot - Gruyère cheese, Garlic (d)	57
Cauliflower Steak - Olive Tapenade, Preserved Lemon, Turmeric (s) (g) (n) (d)	60



## THE OCEAN - SEAFOOD

Atlantic Seabass - Garlic, Kashmiri Chili (d)	110/210
Fremantle Octopus - Artichoke Puree, Gremolata (d)	105
Jumbo Prawns - Cajun Spice, Brown Butter (s) (d)	215
French Turbot - Asian Sambal Belacan or Citrus Vinaigrette (s) (d)	165
Yellow Fin Tuna - Provençale Vegetables, Salsa Verde (s) (e)	170
Sea Bass En Papillote - Saffron Sauce, Trout Ikura,	310
Burnt Fennel, Pepperoni (d) (s)	95
Gulf White Clams - Black Pepper, Oyster Sauce (s) (g)	425
*Golden Eye Snapper (Kimmedai) - Edamame, Capers, Dill (s)	350
*Crimson Sea Bream (Madai) - Tamarind, Baby onions, Chili (s)	590
*New England Lobster - Burnt Butter, Aleppo Chilli (s) (d)	

\*Premium items - Please check with our servers for availability.



When man harnessed fire, it was for warmth.  
It brought people together and developed a community.  
Driven by primal cooking, Akmal Anuar channels all the  
bounty of nature to create a harmonious balance  
of fire and technique.



## HEARTLAND – MEATS

Lamb Chops - Pimento Chili Rub, Garlic	230
Fire Pot Lamb Shank - Cous Cous, Golden Raisins, Cumin (g) (d)	300
Boneless Chicken Thigh - Asian Spices, Fried Shallots, Adobo (g)	105
Crispy Duck Leg - Cucumber, Hoisin, Sumac (g)	125
Black Angus T-bone 800g (g) (d) (s)	590
Black Angus Bone-in Rib Eye 800g (g) (d) (s)	510
Australian Wagyu Striploin Mbs 9+ 300g	750
Wagyu Burger - Gouda, Mushroom Duxelles, Sriracha (g) (sf) (d)	95



(g) gluten | (n) nut | (s) shellfish | (sf) seafood | (d) dairy | (e) egg

\*Our produce and ingredients are carefully selected globally and locally from premium and responsible vendors

ALL PRICES ARE INCLUSIVE OF 5% VAT

