

## Appetizers

<b>HUMMUS (V)</b> Black Garlic Confit   Pita	\$9
<b>WHIPPED RICOTTA (V)</b> Sundried Tomatoes   Rosemary-Thyme Oil   Pita	\$9
<b>BURRATA (V)</b> Roasted Red Beets   Charred Grapes   Pistachio Dukkah <i>Suggested Wine: Umani Ronchi Montipagano Trebbiano d'Abruzzo</i>	\$26
<b>TOMATOES (V)</b> Honeyed Ricotta   Lime-Cardamom Dressing   Parsley-Mint Drizzle	\$15
<b>ANCHOVY CROSTINI</b> Ortiz Serie Oro   Shallots   Cherry Tomato Confit   Sourdough	\$16
<b>GRILLED ROMAINE HEART</b> Cashew Nuts   Blue Cheese Anchovy Dressing   Croutons	\$16
<b>BROCCOLINI (V)</b> Almond Burnt Butter   Lemon Tahini   Feta Crumbs	\$17
<b>YELLOWTAIL CARPACCIO</b> Torch Ginger Flower   Chili Lime Dressing   Radish   Toasted Sesame Drizzle <i>Suggested Wine: Cava Perelada Brut Reserva Blue Festival N.V</i>	\$32
<b>FATTOUSH (V)</b> Romaine Lettuce   Beef Tomatoes   Cucumber   Sumac Vinaigrette   Pita Chips	\$14
<b>GRILLED SEASONAL VEGETABLES (V)</b> Zucchini   Cauliflower   Asparagus   House Pesto	\$16
<b>SPICED CORN RIBS (V)</b> Cumin Aioli   Feta Crumbs   Chopped Herbs	\$16
<b>ROASTED PARMESAN CAULIFLOWER (V)</b> Pickled Mustard   Parsley   Sun-Dried Tomato	\$16
<b>FRITTO MISTO</b> White Bait   Prawn   Squid   Herb Crisps   Aioli	\$19

## Mains – Seafood

<b>UMAMI RICE PETITE</b> Shellfish Bisque   Rock Prawns   Squid   Mussels   Scallops <i>Suggested Wine: Le Coste Chianti DOCG 2020</i>	\$28
<b>SEAFOOD LINGUINE MARINARA</b> Mussels   Rock Shrimp   Scallops   Squid	\$27
<b>BLACK GARLIC LINGUINE</b> Mussels   Rock Shrimp   Scallops   Squid	\$26
<b>PAN SEARED SEABASS</b> Chermoula   Pico De Gallo   Roasted Cauliflower	\$28
<b>CALAMARI ORZO</b> Grilled Local Squid   Lemon Garlic Butter   Chorizo   Orzo	\$29

## Mains – Meat

<b>GRILLED CHICKEN</b> Roasted Baby Carrots   Cashew Romesco   Burnt Red Onion	\$26
<b>LAMB MEATBALL SHAKSHUKA</b> Cucumber Relish   Pita	\$26
<b>PETITE TENDER STEAK</b> Chimichurri   Spiced Butter Potatoes   Capers <i>Suggested Wine: Castillo De Eneriz Tinto</i>	\$29

## Mains – Vegetarian

<b>MUSHROOM RISOTTO (V)</b> Mushroom Medley   Charred Spring Onion Puree   Crispy Sage, Parmesan	\$21
<b>RIGATONI ALLA VODKA (V)</b> Roasted Capsicum   Calabrian Chili Marinara   Ricotta   Basil	\$25

## Sweet

<b>GREEK YOGURT PANNA COTTA</b> Toasted Pistachio Granola Crumb   Coconut Flakes   Balsamic Rose Water Berries Compote	\$14
<b>DARK CHOCOLATE MOUSSE (V)</b> Hazelnut   Streusel   Hazelnut Gelato   Berries Compote	\$16
<b>ICE CREAM SCOOP   FRENCH VANILLA OR DARK CHOCOLATE</b>	\$6

## Salty

Choice Of: 2 Types \$28 | 3 Types \$36

<b>COMTE 18 MONTHS 'SUMMER MILK'</b> France   Hard   Raw   Cow	<b>PATURAGES COMTOIS DOUBLE CREAM BRIE</b> France   Soft   Pasteurised   Cow   Pasteurized
<b>CAMBOZOLA BLACK LABEL</b> Germany   Blue   Pasteurised   Cow	

*Served With Berry Compote, Thyme Honey, Herb Oil, Dried Stone Fruit, Grapes, Wafers*

# Dinner Menu

X

DISHES ARE MEANT FOR COMMUNAL SHARING  
AND WILL ARRIVE AT THE TABLE AS READY

## Mezze

<b>MOXIE DIP PLATTER</b> <b>SERVED WITH PITA OR SOURDOUGH</b> Choice Of:	2 Dips   3 Dips   4 Dips \$18   \$24   \$32
<b>HUMMUS (V)</b> Black Garlic Confit	<b>SPINACH YOGURT (V)</b> Whipped Aquafaba   Raisins
<b>SMASHED KABOCHA (V)</b> Brown Butter   Toasted Almonds	<b>WHIPPED RICOTTA (V)</b> Sundried Tomatoes   Rosemary-Thyme Oil
<b>PITA BREAD</b> \$3	<b>SOURDOUGH</b> \$3
<b>MARINATED OLIVES (V)</b> Green, Black Olives   Rosemary   Thyme   Garlic	\$9
<b>SPICED LAMB COURGETTE</b> Harissa Lamb   Grilled Courgette   Greek Yogurt	\$15
<b>MERGUEZ RUSSET POTATOES</b> Lamb And Beef Sausage   Cilantro   Green Chili	\$21
<b>SAGANAKI (V)</b> Melted Kefalotyri Cheese   Pomegranate Molasses   Thyme Honey   Sourdough	\$18
<b>BURRATA (V)</b> Roasted Red Beets   Charred Grapes   Pistachio Dukkah <i>Suggested Wine: Umani Ronchi Montipagano Trebbiano d'Abruzzo</i>	\$26
<b>EGGPLANT CARPACCIO (V)</b> Chermoula   Lemon Tahini   Pomegranate Molasses	\$18
<b>ANCHOVY CROSTINI</b> Ortiz Serie Oro   Shallots   Cherry Tomato Confit   Sourdough	\$16
<b>SCALLOP CRUDO</b> Hokkaido Scallops   Citron Vinaigrette   Charred Jalapeno Coulis   Pickled Cucumber	\$32
<b>YELLOWTAIL CARPACCIO</b> Torch Ginger Flower   Chili Lime Dressing   Radish   Toasted Sesame Drizzle <i>Suggested Wine: Cava Perelada Brut Reserva Blue Festival N.V</i>	\$32
<b>GRILLED TIGER PRAWNS</b> Brown Butter   Garlic Confit	\$21
<b>SPANISH SALT COD CROQUETTES</b> Cherry Tomato Confit   Romesco   Bottarga <i>Suggested Wine: San Martino Prosecco</i>	\$21
<b>FRITTO MISTO</b> White Bait   Prawn   Squid   Herb Crisps   Aioli	\$19
<b>GRILLED CALAMARI</b> Smoked Paprika   Parsley Lemon Butter	\$26

## Fresh Catch

**CATCH OF THE DAY: PLEASE ASK YOUR SERVER FOR DETAILS**

**FILLET: ~ 200G** \$42      **WHOLE FISH: ~ 1 KG** \$84

**CHAR GRILLED** Choice of Preparation:

With Almonds, Burnt Butter and Capers | *Suggested Wine: Umani Ronchi Montipagano Montepulciano*  
OR With Scallion Puree, Burnt Lemon and Pico de Gallo

## Feast

<b>UMAMI RICE 200g</b> Shellfish Bisque   Tiger Prawns   Squid   Mussels   Matsu Rice <i>Suggested Wine: Le Coste Chianti DOCG 2020</i>	\$46
<b>ARUGULA PESTO ORECCHIETTE</b> Rock Shrimp   Lump Crab   Scallop   Pine Nuts   Parmesan <i>Suggested Wine: Domaine Chermette Origine Beaujolais Vieilles</i>	\$38
<b>LINGUINE ALLO SCOGLIO</b> Mussels   White Clams   Prawn   Scallop   Octopus   Garlic Confit	\$38
<b>GRILLED CHICKEN</b> Roasted Baby Carrots   Cashew Romesco   Burnt Red Onion	\$32
<b>WAGYU FLANK STEAK 300g</b> Berbere Rub   Chimichurri   Crispy Potatoes   Watercress Salad   Aioli <i>Suggested Wine: Castillo De Eneriz Tinto</i>	\$68
<b>LAMB SHOULDER (Serves 4-6 pax)</b> 36-Hour Slow Cooked   Couscous   Tomato Salad   Jus Of Lamb & Balsamic Cherries <i>*Requires 3-Day Advance Pre-Order</i>	\$164

## Garden

<b>TOMATOES (V)</b> Honeyed Ricotta   Lime-Cardamom Dressing   Parsley-Mint Drizzle	\$15
<b>FATTOUSH (V)</b> Romaine Lettuce   Beef Tomatoes   Cucumber   Sumac Vinaigrette   Pita Chips	\$14
<b>GRILLED SEASONAL VEGETABLES (V)</b> Zucchini   Cauliflower   Asparagus   House Pesto	\$16
<b>SPICED CORN RIBS (V)</b> Cumin Aioli   Feta Crumbs   Chopped Herbs	\$16
<b>ROASTED PARMESAN CAULIFLOWER (V)</b> Pickled Mustard   Parsley   Sun-Dried Tomato	\$16

## Sweet

<b>GREEK YOGURT PANNA COTTA</b> Toasted Pistachio Granola Crumb   Coconut Flakes   Balsamic Rose Water Berries Compote	\$14
<b>DARK CHOCOLATE MOUSSE (V)</b> Hazelnut   Streusel   Hazelnut Gelato   Berries Compote	\$16
<b>MOXIE MILLE-FEUILLE (V)</b> Strawberries   Blueberries   Whipped Mascarpone   Kataifi Crown   Raspberry Dust	\$19
<b>RASPBERRY TART (V)</b> Almond Crème   French Vanilla Ice Cream	\$16

## Salty

Choice Of: 2 Types \$28 | 3 Types \$36

**COMTE 18 MONTHS 'SUMMER MILK'**  
France | Hard | Raw | Cow

**PATURAGES COMTOIS  
DOUBLE CREAM BRIE**  
France | Soft | Pasteurised | Cow | Pasteurized

**CAMBOZOLA BLACK LABEL**  
Germany | Blue | Pasteurised | Cow

*Served With Berry Compote, Thyme Honey, Herb Oil, Dried Stone Fruit, Grapes, Wafers*

*We recommend 4 Mezze + 1 Garden + 1 Feast for a party of 2 guests*