



## Bites / Tapas

<b>Peanut Chaat (V)</b> Lemon, tomato, chaat masala, roasted peanuts, red chilli	<b>\$8.9</b>	<b>Pork Cheese Katsu</b> Panko crumbed cheese layered pork loin, curry mustard mayo	<b>\$12.5</b>
<b>Hummus (V)</b> Channan Chaat	<b>\$14.0</b>	 <b>Salmon Tartare &amp; Chips</b> Marinated raw salmon, avocado, tobiko & black sesame rice cracker	<b>\$18.9</b>
 <b>Salt &amp; Pepper SSS</b> Crispy squid, soft shell crab & mango chilli sauce	<b>\$18.5</b>	<b>Mapo Mushroom Ragu Nacho (V)</b> Corn chips, guacamole, jalapeno cheese fondue & scallion	<b>\$16.5</b>
<b>Ajumma's Squid Ink Pancake</b> Oyster, prawn, zucchini, garlic chive, tobiko & sweet spicy soy	<b>\$18.0</b>	<b>Kimchi Caesar Salad</b> Homemade kimchi, romaine lettuce, parmesan cheese, sweet potato chips & anchovy dressing	<b>\$15.0</b>
 <b>Wagyu Cheeseburger Spring Roll</b> Beef patty, sweet relish, mustard & cheddar cheese	<b>\$14.5</b>	<b>Spring Onion Pancake (V)</b>	<b>\$5.9</b>
 <b>Crispy Tempura Corn Ribs (V)</b> Coconut glaze	<b>\$10.9</b>	<b>Basket of French Fries (V)</b>	<b>\$9.5</b>
 <b>Baked Mediterranean Chicken Wings</b> Chili relish	<b>\$12.9</b>	<b>Truffle Fries with Truffle Mayo (V)</b>	<b>\$12.5</b>
		<b>Honey Tater Tots (V)</b>	<b>\$12.5</b>
		<b>Toasted Ciabatta</b>	<b>\$3.0</b>

## Pinsa

Roman style stretched pizza

 **Empress Margherita Pinsa (V) \$19.9**  
Napoli sauce, Tom yum cream, Thai basil, whipped tofu & mozzarella (mild spicy)

 **Classic Margherita Pinsa (V) \$19.9**  
Napoli sauce, Thai basil, whipped tofu & mozzarella

 **Mala Chicken Pinsa \$22.9**  
Grilled chicken cube, potato, mala pesto & mozzarella (mild spicy)

 **Okonomiyaki Pinsa \$24.5**  
Bacon, prawn, mentaiko cream, mozzarella & bonito flake


**Emperor Wagyu Pinsa \$26.9**  
Grilled wagyu beef, truffle caramelized onion, shitake mushroom & mozzarella

## Mains

**Peri-peri Chicken Rice** **\$15.9**  
Grilled boneless chicken leg,  
spicy peri sauce + chicken Japanese rice onigiri

**Basil Salmon Rice Bowl** **\$18.9**  
Grilled salmon fillet + thai pesto  
+ onsen egg on Japanese rice


**Char Siew Rice Bowl** **\$17.9**  
Grilled pork jowl + scallion chimichurri  
+ onsen egg on Japanese rice

 **Egg Quinoa Cauliflower  
'Fried Rice' (V)** **\$16.9**  
Roasted spiced butternut pumpkin

 **Wagyu Beef Krapao  
Rice Bowl** **\$19.9**  
Stir fried Thai basil beef served with  
Truffle egg fried rice (mild spicy)

**Pork Sisig** **\$18.9**  
Premium pork belly cooked in  
Philippines-fusion style, served with special  
hot plate and a bowl of Japanese Rice


 **Tiger Prawn  
Laksa Spaghetti** **\$18.9**  
Creamy laksa sauce, tobiko, chive

 **Kombu Mushroom  
Spaghetti (V)** **\$15.9**  
Mushroom ragout & chive

 **Offbeat Wagyu Smashed  
Cheeseburger** **\$24.0**  
Wagyu beef patty, cheddar cheese,  
onion, lettuce & 'Big Mac' sauce

 **Pomodoro Pasta (V)** **\$14.9**  
Homemade tomato basil with  
spaghetti

**Pulled Pork Banh Mi** **\$19.9**  
Kombucha pickle, lettuce,  
mayonnaise, curry piccalilli on Ciabatta

 **Seafood Paofan** **\$22.0**  
Grilled prawn, clam with  
Lobster Bisque and Puffed rice


## FROM THE *Flamed Grill*


**Prawn Tsukune  
Skewer/ 2 Sticks** **\$16.5**  
Tom yum aioli

**Kurobuta Pork Belly  
Skewer/ 2 Sticks** **\$14.5**  
Tomato confit with Teriyaki glaze

**Confit of Chicken** **\$16.9**  
Boneless Chicken leg  
in spicy Szechuan sauce

**Wagyu Chuck  
Short Ribs (250g)** **\$45.0**  
Chef's seasoning

 **Gochujang Lamb  
Chop (3pcs)** **\$28.0**  
Tahini Cucumber

 **Spanish Squid** **\$22.9**  
Salted egg beurre blanc  
& sweet tare