

CHOICE OF APPETIZER

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FORGED MUSHROOM DUMPLING

shimeji, shiitake, maitake, water chestnut *(ve)*

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YELLOWFIN TUNA CRUDO

maple bourbon soy, meyer lemon, charred figs,
daikon cress

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SHRIMP & BACON SIU MAI

chive, soy vinegar

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CAESAR SALAD

baby romain, miso caesar dressing,
anchovy bread crumbs, cured duck egg

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BITTER LEAF SALAD

mustard dressing *(gf)* *(ve)*

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SEARED SPANISH OCTOPUS

smoked yogurt, chorizo XO, lime chili sauce

(\$8 SUPPLEMENT)

CHOICE OF MAIN COURSE

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ARCTIC CHAR

brown butter tamarind sauce, delicata squash, crushed
fingerling potatoes

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JAPANESE RISOTTO

mushroom, yuzu, miso butter *(v)*

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BLACK ANGUS BAVETTE

soy-garlic butter, crushed fingerling potatoes, watercress

(\$10 SUPPLEMENT)

GLASS OF HOUSE ROSÉ
WHITE OR RED WINE \$10

Food allergies and intolerances: please speak to a member of staff about your requirements.

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (v) vegetarian, (ve) vegan, (gf) gluten free.

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