

CAVIAR & TRUFFLES

Caviar Tasting

Enjoy our luxurious caviar accompanied with accompanied with egg white, egg yolk, tofu cream, chive, pommes dauphine.

Oscietra Caviar

10g / 70 | 30g / 188

Beluga Caviar

10g / 168 | 30g / 298

Truffles

Add some fresh truffle shavings to your dish.

5g / MP

10g / MP

Fresh Oysters

natural 4ea

finger lime | pickled muntries 6ea

Prawn Crispy Rice / 9ea

truffle | crispy rice | caviar

Wagyu Tartare / 18

eye fillet mb2+ | pine nut cream | bugak | gochujang dressing

Tuna Tartare / 22

tomato ponzu | mexican cucumber | goat cheese | watermelon | shiso

Lobster Sashimi / MP

pickled wasabi stalk | wasabi leaves | aged soy sauce | rice corn chips

Eggplant Chips / 14

sesame | basil miso

Saltbush Tempura / 16

spicy mayo | kaffir lime salt

Calamari / 18

sansho pepper | lemon sauce | coriander

Asparagus / 22

yuzu beurre blanc | asparagus | crumbed egg | truffle pecorino

Cauliflower / 22

curry coconut cream | puff rice | hazelnuts | chilli lime leaf

Abalone Salad / 26

black fungi | garlic sesame dressing | cucumber

Scallop Wonton / 24

red vinegar | sichuan chili oil | coriander

Spiced Lamb Ribs / 24

lime | coriander

Ravioli / 32

mushroom | ricotta | chestnut cream | sage | black garlic

Fried Chicken / 36

chickpea | lime
add caviar +\$MP

Flounder / 46

lemongrass | hazelnut | caper | desert lime

Wagyu Flank / 56

jerusalem artichoke | shiitake | bordelaise sauce

Toothfish / 58

miso | radish | cucumber | ginger

Dry Aged Duck / 58

davidson plum | jus | plum chutney

Grilled Lobster / MP

coconut rice koji | finger lime

Mix Leaf Salad / 9

red onion | red radish | garlic sesame dressing

Chips / 10

kombu salt

Fried Rice / 14

corn | green shallot

Duck Fried Rice / 26

chestnut crumb | foie gras

DESSERTS

Chocolate Mousse / 18

sesame | valrhona chocolate

Oolong Ice Cream / 18

custard foam | milk skin

Yuzushu Baba / 22

yuzu curd | mango snow

Raspberry & Goat Yogurt Ice Cream / 22

valrhona dulceux cremeux | elderflower

THE MAYFLOWER