



by Marcus Leow @markerpenn

- Yamada Bay - Pacific cupped oyster** (*Crassostrea gigas*) size 'SS' - 1 piece **\$6** each
- served chilled with fermented green mango, chamomile mignonette, kaffir lime leaf oil
- Yamada Bay - Pacific cupped oyster** (*Crassostrea gigas*) size 'LL' - 1 piece **\$12** each
- warmed over binchotan, served with pea miso butter, red rempah oil, aoyuzu
- Japanese abalone** (*Haliotis discus hannai*) - 1 piece **\$7/10g**
- braised in abalone dashi for 6 hours, topped with abalone's gonad emulsion
- Wild-caught North Pacific giant octopus** (*Enteroctopus dofleini*) **tentacle** - 150g **\$38**
- sous-vide in kombu, grilled over binchotan, served with roasted plantain sambal oelek
- Wild-caught Mozambique lobster** (*Metanephrops mozambicus*) - 4 - 5 pieces **\$98**
- lightly grilled, served with belachan garum, pickled shallot, preserved lemon
- Wild-caught horsehead tilefish** (*Branchiostegus japonicus*) '**amadai**' - whole fish **\$17/100g**
- grilled over binchotan, served with fermented mustard sambal, deep-fried scale & 'kailan'
- Wild-caught samegarei** (*Clidoderma asperimum*) - portioned **\$20/100g**
- grilled over binchotan, served with juniper berry vinegar, preserved lemon, brown butter

* Please enquire about our seasonal dishes by Marcus, which are not listed on this menu.

Classics

- Wild-caught sword razor shell** (*Ensis siliqua*) - 1 piece **\$15** each
- blanched, served with fish sauce, fried shallot olive oil
- Yesso scallop** (*Mizuhopecten yessoensis*) - 1 piece **\$3.50/10g**
- grilled a la plancha, served with fried garlic shallot olive oil
- Wild-caught 'baby' Indian squid** (*Uroteuthis duvauceli*) **\$16**
- grilled a la plancha with grapeseed oil & *nothing else*
- Wild-caught gamba carabinero** (*Aristaeopsis edwardsiana*) - 1 whole **\$35/100g**
- grilled a la plancha, served with extra virgin olive oil
- Wild-caught giant river prawn** (*Macrobrachium rosenbergii*) - 1 whole **\$12/100g**
- grilled a la plancha, served with house-made spicy chili sauce
- Wild-caught Dungeness crab** (*Metacarcinus magister*) - 1 whole **\$13/100g**
- simmered in house-made spicy chili sauce *or* steamed with chawanmushi
- Wild-caught golden king crab leg** (*Lithodes aequispinus*) - 350g **\$98**
- simmered in house-made spicy chili sauce
- Piquant rice vermicelli 'bee hoon'** - chilled **\$9**
- blanched, tossed in special sauces, topped with roasted sakura ebi
- Water spinach** (*Ipomea aquatica*) '**kang kong**' - chilled **\$12**
- blanched, tossed in kalamansi juice, fried shallot oil, topped with dried shrimp



White

2018 Weingut Weiser-Künstler Trarbacher Riesling (Mosel)	\$16 / \$42 / \$78
2018 Castell d'Age Xarel.lo 0% SO2 (Penedès)	\$108
2018 Bernard Baudry Chinon Blanc (Loire)	\$118
2017 Koehler-Ruprecht Kallstadter Saumagen Riesling Kabinett trocken (Pfalz)	\$128
2013 Domaine Michel Caillot Santenay Les Bras (Burgundy)	\$138
2016 Gautheron Chablis Grand Cru Valmur Maison (Burgundy)	\$288

Red

2016 Domaine du Trapadis Côtes du Rhône Rouge (S.Rhône)	\$16 / \$42 / \$78
2015 Alain Chabanon «Les Boissières» (Languedoc)	\$98
2017 Domaine Julien Sunier Régnié (Beaujolais)	\$128
2017 Domaine Gérard Julien et Fils Nuits-Saint-Georges Aux-Saints-Juliens (Burgundy)	\$208
2016 Domaine Charvin Châteauneuf-du-Pape (S.Rhône)	\$228
2016 Domaine Parent Beaune 1er Cru Les Epenottes (Burgundy)	\$258

Sparkling

2016 Spagnol «Rive di Solighetto» DOCG Prosecco Superiore Brut (Veneto)	\$16 / \$42 / \$78
NV de Sousa et Fils Champagne Brut Tradition (Champagne)	\$178

Sparkling juice

NV Eric Bordelet Perlant Jus de Pommes à Sydre (sparkling apple juice - 0% alcohol)	\$48
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Sake

Kitano Nishiki Junmai Daiginjo (Hokkaido) - 720ml	\$138
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Beer (bottle)

Orion Beer (Okinawa) - 334ml	\$10
White Rabbit White Ale (Australia) - 330ml	\$11

Coconut

House-made coconut - mocktail / cocktail \$12 / \$18

Coffee (Illy)

Hot / Iced

Macchiato \$5 / -

Espresso \$5 / -

Latté \$5 / \$7

Cappuccino \$5 / \$7

Flat White \$5 / \$7

Long Black \$5 / \$7

Tea

Hot / Iced

Dong Ding Oolong \$5 / \$7

Earl Grey \$5 / \$7

Yellow Meadows (Tisane) \$5 / \$7

Sencha (green tea) \$5 / \$7

Iced tea

Glass / Carafe

Iced tea (with or without lemon) \$7 / \$15

Iced tea with lychee \$9 / glass

Non-alcoholic

Acqua Panna Still Water (500ml) \$9

San Pellegrino Sparkling Water (500ml) \$9

Bandung (rose syrup with milk) \$5

Cerana Melaleuca Honey with lemon \$7

Citrus soda (freshly-squeezed orange / lemon / lime) \$9

Slow-pressed juices (orange / green apple / grapefruit) \$9

Desserts

Yoghurt with Cerana Melaleuca Honey \$8

House-made fresh coconut sorbet \$8

House-made gula Melaka sorbet + sea salt \$8

House-made bandung ice cream \$8

Yoghurt with Rajaborneo Honey \$10

House-made lychee + grapefruit + Cerana Wildflower Honey sorbet \$10

House-made Naked chendol \$10