




Small Plates

PLANTS

 **PORTOBELLO MUSHROOM POTAGE**
an all-time favourite balanced with flavours of smoked bacon, sautéed portobello mushroom and accented with white truffle oil

CAESAR 63°C with premium Italian prosciutto, 63°C slow-cooked egg, housemade caesar dressing and delectable parmigiano-reggiano shaves

Add Smoked Salmon

Add Roast Chicken

PORTOBELLO WITH ASPARAGUS & JALAPENO sautéed portobello mushroom and green asparagus with jalapeno peppers and cherry tomato

DUCK FAT BABY POTATO with garlic confit, sweet paprika and chipotle mayonnaise

 Chef's Recommendation

Small Plates

MEATS

GRILLED GYU TONGUE 24 hours sous-vide wagyu ox tongue with sea salt and eggplant

GRILLED LAMB CHOP with truffle potato puree and harissa

 **BRANDY FLAMBÉED BEEF CUBE** flash-seared and flambéed with brandy, glazed with red wine sauce

BELACAN CRISPY WINGS with sambal belacan dip

WAGYU & CAMEMBERT SLIDERS housemade wagyu beef patty with camembert cheese, portobello and cheese rolls with truffle cream and shrimp wonton with wasabi mayonnaise

FREE-RANGE COUNTRY CHICKEN oven-roasted spring chicken with kumara mash and jus of forest mushroom

CHARGRILLED U.S. ANGUS BEEF chargrilled beef tenderloin with green peppercorn sauce and potato puree

 **KUVO COFFEE HOT WINGS** with baby carrot crudites and blue cheese dip

DUCK LEG TWO-WAYS confit and crepe roll, with amaretto prune au jus

 **ENGLISH SCOTCH EGG** with melted edam cheese and red wine onion au jus (Choice of wagyu beef & veal or tuna)

 **CRISP IBERICO PORK BELLY** with spicy balsamic served with mango chutney and petit greens.

 Chef's Recommendation

 Signature




Small Plates

SEAFOOD

HOKKAIDO SCALLOPS flash-seared scallops, cauliflower puree, garlic-bacon soil and garden greens shavings

 **GRILLED OCTOPUS** sous-vide octopus leg with slow-cooked potato and smoked paprika

SLIPPER LOBSTER sauteed slipper lobster with habanero, bell peppers and cilantro


 **KUVO ATLANTIC COD MEUNIERE** sweet pea-cruste fresh cod medallion with pearl barley fricassee and citrus nutty-brown butter

 Chef's Recommendation

AJILLO

BUTTON MUSHROOM sauteed in white wine and extra virgin olive oil

TIGER PRAWN sauteed in garlic and extra virgin olive oil with pork chorizo

 **CALAMARI** sauteed in garlic and extra virgin olive oil with pork chorizo

CHEESE & CUTS

FARMER'S CHEESE PLATTER

assorted farm cheese with caramelised walnut, prune and table wafers. Please ask for today's selection.

SMOKED NORWEGIAN SALMON

salmon parcel with cream cheese filling, yoghurt and dill herb. Served with petit greens and crostini

DUCK FOIE GRAS DUO pan-fried and terrine

Small Plates

CARBS


 **KUROBUTA YAKINIKU DONBURI** grilled kurobuta pork loin with slow-cooked egg

SNOW CRAB CHA-HAN wok-fried Japanese rice with snow crab

GARLIC CHA-HAN wok-fried Japanese rice with garlic

TAGLIATELLE CARBONARA
housemade tagliatelle pasta tossed with bacon, parmesan and egg yolk, topped with parmesan shavings and Parma ham crisps

KING PRAWN LINGUINE tossed with garlic, chili and Italian parsley

 **KING PRAWN NOODLE SOUP** with tender pork slices, fish cake and yellow noodles in a mildly spicy superior prawn broth

 **SLIPPER LOBSTER LAKSA LEMAK** with half slipper lobster and thick vermicelli in spicy assam coconut broth

 Chef's Recommendation

 Signature