

JAPANESE HAMACHI SASHIMI Szechuan Chili Oil | Sesame (223 Cal) (G) (F) (SS) (S) **155** SPICY YELLOWFIN TUNA TARTARE

Sesame-Miso Cones | Tobiko Caviar (276 Cal) (G) (F) (M) (E) (SS) (S) **130**

WAGYU STEAK TARTARE

Egg Yolk | Garlic Croutons Parmesan | Dijon Aioli (310 Cal) (G) (F) (E) (MD) (M) **140** SEABREAM CEVICHE TOSTADA

Lime | Cilantro | Tortilla (223 Cal) (G) (F) (S) **90**

ENDIVE AND FRISÉE SALAD Baby Beetroot Sukkari Dates Feta Candied Walnuts (312 Cal) (N) (M) (MD) (VG)	85
BURRATA CHEESE Agro Dulce Eggplant Roasted Peppers Honey Glazed Pastrami Tomato Granita (379 Cal) (G) (M) (VG)	135
CRISPY CAMEL DUMPLINGS Garlic Yoghurt Sauce Chili Oil (478 Cal) (G) (M) (E) (SS) (S)	95
BLACK PEPPER PRAWNS Thai Basil Black Bean Sauce (350 Cal) (G) (F) (M) (C) (S) (MO) (SS)	220
WILD MUSHROOM GARGANELLI PASTA Parsley Spinach Lemon (379 Cal) (G) (M) (E) (VG)	95
CRISPY PRAWN & LOBSTER SPRING ROLL Ten Spice Honey (332 Cal) (G) (C) (S) (SS)	180
HOUSE MADE RICOTTA CHEESE GNOCCHI Beef Bolognese Ragout Parmigiano (420 Cal) (G) (M) (Ce) (E)	95
USDA PRIME BEEF SLIDERS Caramelized Onions House Made Pickles Aged Cheddar (450 Cal) (G) (M)	110
CRAB RISOTTO Roasted Carabinero Prawn Tomato Parsley Lemon (492 Cal) (M) (Ce) (SF) (F)	435
PUMPKIN AGNOLOTTI Mascarpone Cheese Parmesan Sage (412 Cal) (G) (E) (M) (VG)	95
BARBEQUE PIZZA Smoked Beef Caramelized Onion Olive Oil (410 Cal) (G) (F) (M)	110
SMOKED SALMON PIZZA Salmon Roe Caviar Crème Fraîche Smoked Salmon (410 Cal) (G) (F) (M)	240
CHICKEN TIKKA PIZZA Chicken Tikka Tomato Masala Red Onion Jalapeno Peppers (420 Cal) (G) (M) (MD)	110
PAN ROASTED GULF SEABREAM Sunchoke Puree Fresh Herb Olive Oil (367 Cal) (G) (F) (E) (SS) (S)	260
COCONUT RED CURRY Sea Bass Prawns Scallops Thai Basil Jasmine Rice (398 Cal) (G) (F) (Ce) (C)	250
MISO MARINATED BLACK COD Stir Fried Bok Choy Soya Sauce Chili (367 Cal) (G) (M) (F) (SS) (S)	280
ROASTED HALF CHICKEN Roasted Root Vegetables Chicken & Thyme Jus (470 Cal) (M) (Ce)	160
BRAISED BEEF SHORT RIB RENDANG Coconut Rice Kaffir Leaf Peanuts (490 Cal) (F) (N)	240
GRILLED RACK OF LAMB Black Lime Jareesh Sun Blushed Tomatoes (478 Cal) (G) (M) (SS) (S) (N)	290
CHARCOAL GRILLED SPICY CAMEL KEBAB Lemon Yoghurt Sumac Pistachio (658 Cal) (G) (M) (N)	190
WOLFGANG'S WIENERSCHNITZEL Veal Striploin Warm Potato Salad Mache Cucumber (523 Cal) (G) (M) (E)	255
GRILLED JAPANESE A5 WAGYU NEW YORK Yuzu Kosho Butter Seasonal Vegetables (700 Cal) (Ce) (M) (S)	850
STONEAXE WAGYU TENDERLOIN Peppercorn Sauce French Fries (633 Cal) (Ce) (M)	695
PHILADELPHIA CHEESESTEAK USDA Prime Ribeye Caramelized Onion Hoagie Roll Cheddar Sauce (530 Cal) (F) (G) (M)	140
CHICKEN POT PIE Winter Root Vegetables Puff Pastry (495 Cal) (M) (E) (Ce) (G)	180

FRIED BLOOMING WHOLE SEA BASS | Sweet & Sour Pineapple Glaze (657 Cal) (G) (F) (S)

490

POTATO PURÉE (310 Cal) (M) (VG) **45** BROCCOLINI Garlic | Chili (298 Cal) (V) 65

FRENCH FRIES (332 Cal) (G) (S) (VG) **45** LONGGANISA SAUSAGE FRIED RICE

(312 Cal) (G) (S) **45**

Menu items may contain or come into contact with wheat, eggs, peanuts, and milk. For more information, please speak with a manager. Adults need 2,000 calories per day on average, and individual calorie need may vary from person to person. All prices are inclusive of VAT at 15% (C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Mollusc (Md) Mustard (N) Nuts (F) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur Dioxide (V) Yegan (VG) Yegetarian * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions