



## MENU NO. 4.0

|                                                                           |                  |
|---------------------------------------------------------------------------|------------------|
| SEASONAL OYSTER   assam pedas vinaigrette, ginger flower                  | 7.5 pc   35 ½ dz |
| MARINATED OLIVES* [add boquerones +5.5]                                   | 8.5              |
| MULTIGRAIN BREAD*   seasonal butter                                       | 12               |
| SHRIMP TOAST   Upgrain® brioche, smoked cream, katsuoboshi [4pc]          | 15               |
| BABY CUTTLEFISH   lacto-ferm kohlrabi, lavash, xo mushroom, taramasalata  | 12               |
| FJORD TROUT GRAVLAX   watermelon aguachile, rind, kaffir lime leaf oil    | 24               |
| SALT BAKED BEETS*   lacto-ferm glutinous corn, walnut, miso tofu sauce    | 22               |
| SEASONAL CABBAGE*   sunflower seed emulsion, dukkah, gruyère              | 22               |
| KAMINOEBI   radish cake, bisque, prawn oil, sawtooth coriander kosho      | 26               |
| BUAH KELUAK PULLED DUCK GYOZA   mei cai aiolio, chili oil, golden enoki   | 28               |
| SPINACH VEG DUMPLINGS*   tom kha sauce, oyster mushroom, Thai basil oil   | 24               |
| CANADIAN MANILLA CLAMS   fig broth, sour kimchi, multigrain bread         | 30               |
| GALICIAN OCTOPUS GADO GADO   peanut sauce, fennel achar, burnt fennel oil | 28               |
| BVP SOTO QUAIL   mac & cheese, rubykraut, soto mornay                     | 22               |
| SUNCHOKE*   Akitakomachi rice risotto, Morsels 2YO petai miso, shiitake   | 30               |
| UPGRAIN® MEE POK CARBONARA   house cured mangalica pancetta               | 34               |
| *FOGO Fungi [veg option]                                                  | 30               |
| NOODLE OF WEEK [ halfie/ regular ]                                        | 22/32            |
| MANGALICA PORK COLLAR   nectarine compote, barley, red wine mustard       | 44               |
| CATCH   cai poh beurre blanc, rice cake, annatto oil, cilantro oil        | 34               |
| ERNEST S. BARBARIE SMOKED DUCK BREAST   red curry sauce, glutinous rice   | 42               |
| ARITA JAP A5 WAGYU CHUCK ROLL   b-garlic mash, asian ravigote, maitake    | 65               |
| POACHED STRAWBERRY*   kinmon Akita X3 sake tres leche, amazake, almonds   | 16               |
| BLACKFOREST CHOCOLATE PAVE*   Amarena kirsch cherries, kampot red pepper  | 16               |
| MORSELS HORLICKS TiraMiso*   Five Farms Irish cream, shiro miso           | 18               |

FEED ME 138 [6-7 dishes excluding dessert]

FEED ME NIBBLES 72 [4-5 snacks excluding dessert]

\*to include dessert in our FEED ME, +8 per pax

HYDRATE ME GLASS OF WINE 22