

STARLIT DINNER

KAARLA
WOOD-FIRE GRILL & BAR

'FLAME AND FARM' COMMUNAL MENU

\$98++ PER PAX

Minimum 2 Pax to Serve

PARKER BRIOCHE (V)

Shio Kombu Butter

TASTING PLATTER

BURRATA (V)

Garden Tomato Confit | Garden Basil | Garlic Goma Sauce

SWORDFISH TATAKI

Tosaka Seaweed | White Onions | Roselle Leaf | Flying Fish Roe | Kaffir Lime

YAKITORI FREE-RANGE CHICKEN SKEWERS

Shio Kombu Kimizu Sauce | Mexican Tarragon

MISO COD SKEWERS

Sansho Shichimi | Anori

YAKINIKU A4 JAPANESE WAGYU SKEWERS

Onsen Egg | Spring Onion

MAIN COURSE

Select 1 Per Pax

MURRAY COD

Lemon Myrtle Blanc Sauce | Kuro Goma | Shoyo Ikura | Sautéed Garden Spinach

CORN-FED CHICKEN

Grilled Cos Lettuce | Shichimi Togarashi | Yuzu Kosho Emulsion

NATURAL PORK LOIN

Braised Barley | Garden Vegetables | Caramel Miso Brown Butter

BLACK ANGUS GRAIN FED SIRLOIN

Chestnut Mushroom Purée | Pickled Seasonal Vegetables | Tamari Beef Jus

DESSERT

Select 1 Per Pax

CHERRY RIPE

Wood Roasted Cherries | Dark Chocolate Ganache | Coconut Fudge

GOLDEN LAMINGTON

Raspberry Pâte De Fruit | Caramelized White Chocolate | Rum Mousse

KAARLA PAVLOVA

Charred Cane Sugar Meringue | Lemon Thyme Mousse | Mango Gelato

KINDLY INFORM US ABOUT YOUR DIETARY REQUIREMENTS AND/OR FOOD ALLERGIES UPON ORDERING.
ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES