

# TRIBAL

Inspired by conversations and gatherings sparked around a flame, our cuisine naturally brings people together, creating an inviting space for shared moments and unforgettable experiences.

## INDULGE

Caviar Set   Black River Oscietra Caviar, 30g   wasabi cream, blinis	110
Caviar   Black River Royal Oscietra 5g	30
Black Truffle   Truffle Hill 5g	30

## STARTERS

Flatbread   abura miso butter	14
Satsuma Tomatoes   pomelo, endives, sorrel, dashi, wasabi	22
Hamachi Crudo   charred orange ponzu, pickled jicama, ikura	26
Hamaguri Clams   blue mussels, fish bone broth, dragon greens	28
Clarence River Prawns   smoked chicken fat, laksa gremolata, tatsoi	28
Scallops   smoked roe, roast chicken reduction, duck prosciutto, allium oil	34
Fried Duck Neck, 3pcs   house spice, mint nam pla	24
Additional Duck Neck, 1pcs	8

## TO SHARE

Blue Fin Tuna Collar   balinese salsa, sweet potato leaves	8/100g
Roasted Kabocha   black barley, chestnut, wild rice furikake (v)	30
St Louis Pork Ribs   kampot pepper bbq glaze, charred kai lan	36
Dry Aged Duck   sansho honey glaze, mountain yam	36
Black Cod   spicy and sweet soy, potato, ginger flower	38
Santoni Organic Chicken   gai yang glaze, green chilli nelish	38
Octopus   sambal bajak, green papaya	48

## SHARING RICE POTS

For 2-3 pax | 30min cooking time

Mushrooms   confit mushrooms, black garlic, leeks (v)	58
Seafood   seasonal seafood, tare, fried shirasu, ikura, chives	68

## SIDES

Kale Salad   charred nashi pear, bombay onion, peanuts	16
Sugar Loaf Cabbage   jinhua ham, garlic butter	16
Celeriac Mille-Feuille   ponzu honey glaze, macadamia (v)	16
Sweet Peppers   lemon	16

## DESSERTS

Charred Pineapple   szechuan glaze, coconut ice cream, lime	18
Mango Bavarois   coconut, pandan, kaffir lime, shikwasa, gula melaka	18
Bundt Cake   highland park 12 years, smoked vanilla ice cream, kumquat	18

prices are subject to GST & service charge

@tribaldining | Dinner Menu