

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

TO SHARE

Blue Fin Tuna Collar balinese salsa, sweet potato leaves	8/100g
Roasted Kabocha black barley, chestnut, wild rice furikake (v)	30
Iberico Pork Chop kampot pepper bbq glaze, charned seasonal vegetable	36
Dry Aged Duck sansho honey glaze, mountain yam	36
Black Cod spicy and sweet soy, potato, ginger flower emulsion	38
Santoni Organic Chicken gai yang glaze, green chilli relish	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, spring onion	68

SIDES

Kale Salad charned 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

Charned 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