

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.

LUNCH SET MENU

2-course 48 | 3-course 58

Draught Beer 10 | House Wine 10 | House Cocktail 15

INDULGE

Caviar | Black River Royal Oscietra 5g +30

Black Truffle | Truffle Hill 5g +30

STARTERS

Satsuma Tomatoes | pomelo, endives, sorrel, dashi, wasabi

Hamachi Crudo | charred orange ponzu, pickled jicama, ikura

Hamaguri Clams | blue mussels, fish bone broth, dragon greens

Clarence River Prawns | smoked chicken fat, laksa gremolata, wasabina +8

Scallops | smoked noe, roast chicken reduction, duck prosciutto, allium oil +8

MAINS

Roasted Kabocha | black barley, chestnut, wild rice funikake (v)

Prawn Tagliolini | prawn bisque, brown butter, chilli oil

Poussin Chicken | gai yang glaze, green chilli relish

Iberico Pork Chop | kampot pepper bbq sauce, charred seasonal vegetable

Black Cod | spicy and sweet soy, potato, ginger flower emulsion +8

DESSERTS

Mango Bavarois | coconut, pandan, kaffir lime, shikwasa, gula melaka

Charred Pineapple | szechuan glaze, coconut ice cream, lime

Bundt Cake | Highland Park 12 years, smoked vanilla ice cream, kumquat

SIDES

Kale Salad | charred nashi pear, bombay onion, peanuts 10

Sugar Loaf Cabbage | jinhua ham, garlic butter 10

Celeriac Mille-Feuille | ponzu honey glaze, macadamia (v) 10

Sweet Peppers | lemon 10

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LUNCH A LA CARTE MENU

Available from 12pm - 3pm

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
Hamaguni 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

MAINS

Roasted Kabocha black barley, chestnut, wild rice furikake (v)	30
Poussin Chicken gai yang glaze, green chilli relish	32
Iberico Pork Chop kampot pepper bbq sauce, charred seasonal vegetable	36
Black Cod spicy and sweet soy, potato, ginger flower emulsion	38
Prawn Tagliolini prawn bisque, brown butter, chilli oil	38

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, shikwasa, gula melaka ice cream	18
Bundt Cake Highland Park 12 years, smoked vanilla ice cream, kumquat	18