

RAMBLR

Raw Kingfish, horned kiwano cucumber, seaweed, horseradish, prawn oil 17

Salt & pepper bug sandwich, iceberg, tartare sauce 14

Sticky eggplant, shiitake & black bean sauce, sweet corn velouté, basil 15

Calamari noodles, smoked bone marrow, kimchi 18

Pork & prawn ravioli, sweet & sour chilli, pork consommé 17

Chinese bolognese, thick cut noodles, scallions 22

Crab noodles, master stock, garlic butter, bottarga 30

Vegan tonkotsu ramen, shiitake & kombu stock, emulsified peanut butter & miso 16

Burnt pumpkin, pumpkin seed & miso cream, onion balsamic 17

Korean style charcoal poussin 26

42 day dry aged Rib Eye on the bone, chilli sichuan escargot 110

Xinjiang cumin lamb skewer, pita bread, pickles, smoked & whipped tofu with kombu 28

Charcoal BBQ vegetables, lemon, macadamia cream, chilli oil 19

Kohlrabi & green papaya salad, crushed peanuts, chilli 12

Shio koji egg custard brûlée 16

Pear tart tatin, vanilla ice cream 20

*menu is subject to change due to availability at market