

# RAMBLR

Raw Kingfish, white balsamic pickled daikon, burnt butter & prawn oil vinaigrette 19

Salt & pepper bug sandwich, iceberg, tartare sauce 15

Sticky eggplant, shiitake & black bean sauce, sweet corn velouté, basil 16

Calamari noodles, smoked bone marrow, kimchi 19

Pork & prawn ravioli, sweet & sour chilli, pork consommé 18

Chinese bolognese, thick cut noodles, scallions 23

Crab noodles, master stock, garlic butter, bottarga 32

Seaweed noodles, coriander, shio koji, white soy, BBQ king oyster mushroom 19

Baked tofu, pumpkin jam, wilted greens, curried jerusalem artichoke sauce 22

XO flounder MP

Korean style charcoal poussin 30

Xinjiang cumin lamb skewer, pita bread, pickles, burnt yoghurt 29

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

Kohlrabi & green papaya salad, crushed peanuts, chilli 14

Fromage frais & yuzu marmalade ice cream, cacao nib bricelet 9

Shio koji egg custard brûlée 16

Pear tart tatin, vanilla ice cream 20

\*menu is subject to change due to availability at market