



**'FEED ME' TASTING MENU**  
*DINNER*

**1 BITE**  
EBI  
FISH & CHIPS  
CHEESEBURGER

**IPA**  
IPA SOURDOUGH, WHIPPED LARD & WAKAME BUTTER

**SCALLOP**  
RAW SCALLOP, CAVIAR, YUZU SAKE & CHILLI

**ABALONE**  
GREEN LIP ABALONE, SOURDOUGH ESSENCE & CHARCUTERIE BROTH  
(SUPPLEMENT \$25)

**CHARCUTERIE**  
SELECTION OF HOUSE MADE CHARCUTERIE

**GROUPE**  
PEARL GROUPE, BONE CRUMB & CHARCOAL

**BEEF**  
JAPANESE A4 WAGYU, BONE MARROW & ASH

**BRAMBLE PATCH**  
STRAWBERRY, MOCHI & MERINGUE

**GOLD'N GAYTIME**  
CHOCOLATE, UMAMI & TOFFEE

**SWEET, SOUR & SMOKE**

**148++**  
WINE PAIRING 3/5 GLASS 80/110



# 'FEED ME' TASTING MENU

## DINNER

### 1 BITE

EBI  
FISH & CHIPS  
CHEESEBURGER

### IPA

IPA SOURDOUGH, WHIPPED LARD & WAKAME BUTTER

### SCALLOP

RAW SCALLOP, CAVIAR, YUZU SAKE & CHILLI

### JERUSALEM ARTICHOKE

JERUSALEM ARTICHOKE, CONFIT EGG & MUSHROOM DASHI

### ABALONE

GREEN LIP ABALONE, SOURDOUGH ESSENCE & CHARCUTERIE BROTH

### CHARCUTERIE

SELECTION OF HOUSE MADE CHARCUTERIE

### GROUPEL

PEARL GROUPEL, BONE CRUMB & CHARCOAL

### BEEF

JAPANESE A4 WAGYU, BONE MARROW & ASH

### CHEESE & CRACKERS

AGED COMTE CRÈME, PEACHES & HAZELNUT

### BRAMBLE PATCH

STRAWBERRY, MOCHI & MERINGUE

### GOLD'N GAYTIME

CHOCOLATE, UMAMI & TOFFEE

### SWEET, SOUR & SMOKE

188++

WINE PAIRING 3/5 GLASS 80/100