

cold

TORO TARTARE* ½ oz golden kaluga, cassava chip 69	OYSTER AND UNI* yuzu ponzu gelée, trout roe 34
FLUKE KOMBUJIME* shiso salt, finger lime 31	BEEF CARPACCIO* szechuan peppercorn, crispy leek 28
SALMON CARPACCIO* sesame, shio kombu 28	MIZUNA SALAD mushroom, hazelnut, truffle 32
YELLOWTAIL* ikura, citrus, sorrel 31	SEAWEED SALAD granny smith, sesame, walnut 23

hot

TRUFFLE EGG dashi, foie gras 34	ROYAL SHUMAI lobster, black kaluga caviar 28
DUCK PIE TEE chipotle, cilantro 24	XIAO LONG BAO chicken, truffle 26
EEL CLUB foie gras, strawberry 47	CRISPY WONTON shrimp, chicken, sweet chili 23
CRISPY SQUID salt & pepper, chili 28	CRYSTAL DUMPLING morel mushroom, spinach 19
CHICKEN WING sweet soy, togarashi 25	LOBSTER SPRING ROLL cabbage, chili 37

steam

HALIBUT dashi, scallion 44
P.E.I MUSSEL black pepper sauce 33
DIVER SCALLOP xo sauce 34
HAINANESE CHICKEN ginger, scallion 37
BOK CHOY toasted garlic 19

grill

SKATE sambal, banana leaf 35
KING PRAWN sumac, black pepper 39
CHILI SQUASH stracciatella, peanut crumble 23
LAMB RIB barbeque yogurt glaze 36
BEEF SATE peanut sauce, pickled onion 38
DRY-AGED RIBEYE shimeji, ponzu butter 115
WAGYU STRIP LOIN koji, red chili, foie gras 185

wok

EMPEROR'S SEAFOOD DELIGHT black kaluga caviar 69	LOBSTER RICE IN LOTUS LEAF ikura 55 / 88
CEREAL SHRIMP nestum, curry leaf 38	FRIED RICE toasted garlic, egg 14
BEEF TENDERLOIN black peppercorn, leek 49	EGG NOODLE mushroom, garlic chive 15
KUNG PAO QUAIL snow pea, cashew 42	PEA SHOOT sambal 22
	KANGKONG preserved tofu, chili, ginger 19

clay pot

BLACK COD jalapeno miso, ginger, cilantro 47	DUCK five spice, thai basil, cilantro 42
MUSHROOM maitake, garlic 36	WAGYU FILET teriyaki, corn, garlic butter 85
TIGER PRAWN curry, cilantro 45	