

To start

OMAKASE

7 Course

138 / pax

Savor the Season's Best

Seafood Driven. Fresh Ingredients. Chef's Magic.

SNACK

Hokkaido Bafun Uni *

12/pc

Brioche toast, egg gribiche

Crispy Onigiri 11

Nori aioli, barramundi

Rye Sourdough w Garlic Confit 12

Artisanal soy, herbs (V)

Baked Oyster

12 / 2pcs

Bacon, cheese

Amalfi Lemon Ricotta Toast 13

Organic honey, thyme

Crispy Stingray 14*

Spicy fish sauce, peanut

Chuturo Sando *

24 / 2pcs

Caper tartare, tonkatsu sauce

SMALL SEAFOOD

Cuttlefish Meatball 18

Tare dipping sauce, egg yolk

Maine Lobster Mac & Cheese 22

Cheddar cheese, herbed breadcumb

Dungeness Crab Kataifi 23*

Crab miso, cured egg yolk shaving

Octopus Tentacle 25*

Harissa yoghurt, chorizo

Torched Salmon 21* (raw)

Chicken consommé, asparagus

Big Eye Tuna Tartare 24 (raw)

Calabrian chilli, sesame, chaat puri

Spot Prawn Ceviche 24* (raw)

Tiger's milk, fresh coconut, sweet potato

Hokkaido Scallop Carpaccio 25 (raw)

Passionfruit, green chilli, spice oil

GARDEN

Chef's Signature Grilled Cabbage 16*

Herb cheese beurre blanc, peanut chili (V)

Kale Salad 15

Mint buttermilk, pear, pecan nut (V)

Crispy Potato 16

Cod roe taramasalata, seaweed caviar, caper

Jerusalem Artichoke 20

Purée, chips, pecorino (V)

Portobello Mushroom 14

Pickled shimeji, onion purée, onion jam (V)

Grilled Cauliflower 16

Gorgonzola cheese, burnt crumb (V)

Charred Brussel Sprouts 20

Scallop & shrimp XO sauce

ESTUARY'S DRY-AGED FISH

Fresh is boring!

*That's why we carefully dry-age each of our fresh catch in-house
to unlock richer flavors, firm-tender texture & heightened umami flavour profiles!*

Ask for a tour :)

Seasonal Whole Fish

Market Price

Do ask our servers for today's catch

Spotted Grouper 29

180gm

3 days aged

Romesco, chopped onion salad

Japanese Hamachi 34 *

180gm

7 days aged

Koji, sweet corn

CHARCOAL GRILLED

Free-Range Chicken Leg 29

200gm

Chestnut, wild mushrooms

Wagyu Hanging Tender 38

200gm

Pea mash, bordelaise sauce

Good for 2 & More

Sakura Pork Chop 68 *

500gm

Black grape agrodolce, fennel pollen

STARCH

Spicy Mackerel Rigatoni 26

Calabrian chilli, fennel seed, grana padano crumb

Sarawak Charred Claypot Rice 32 *

Crab, asparagus, ikura roe, crispy Bario rice

DESSERT

Mochi Churros 14

Salted caramel

Sticky Date Pudding 15 *

Butterscotch, vanilla ice cream

Banana Parfait 18

Whisky shot

Pantagruel Chocolate Mousse Cake 18 *

Amarena cherry, sea salt