



## FLAME & FLOW DUO

398

*Casual yet stylish bistro vibe with flame-grilled skewers and smooth wine/sake flow*

### WOOD-GRILLED SKEWER PLATTER



#### WAGYU BEEF

*A5 Wagyu Beef with Soy Pickled Wasabi Mustard*



#### GYU TAN

*Australian Wagyu Tongue with Wasabi Kizami*

#### YAKITORI

*Chicken Thigh Dipped in Tare Sauce*



#### ASUPARA

*Green Asparagus with Sweet Soy*

### SELECT ANY 3 GLASSES BELOW (100ml)

#### WHITE WINES

FRANCE

*Rhone Valley*

*Michel & Stephane Ogier Le Temps est*

*Venu Blanc Cot es du Rhone AOP*

*Burgundy*

*La Chablisienne Pas Si Petit Petit Chablis*

NEW ZEALAND

*Alpine Rift Sauvignon Blanc*

ITALY

*Colterenzio Pinot Grigio*

#### RED WINES

FRANCE

*Bordeaux*

*Chateau Perron Graves*

*Burgundy*

*Vignerons de Buxy Bourgogne*

ITALY

*Felline Torreguaceto 'Pietraluna'*

*Negramaro del Salento IGT*

SOUTH AFRICA

*Warwick Three Cape Ladies*

#### SAKE

釀人九平次 山田錦 *Kamoshibito Kuheji Eau Du Desir*

大嶺三粒米 火入 *Ohmine 3 Grain*

風之森 *Kaze no Mori*

### ENJOY AN ADDITIONAL SHARED BITE

100

#### KATSU SANDO (2pcs)

*Deep Fried Breaded Wagyu Beef, Toasted Brioche & Smoky Mayonnaise*



#### WAGYU SLIDER (2pcs)

*Grilled Beef Burger, Lettuce, Pickled Red Onion with Tartare Sauce*

Available daily after 6pm



Signature Dish Vegetarian Dish

Subject to 10% service charge