



WEEKEND BRUNCH

4 COURSES \$458 /person

5 COURSES \$548 /person

Drinking Package

1 glass \$88 2 glasses \$168 3 glasses \$248
sparkling/wine/sake/cocktail/mocktail

SMALL BITES (Choose 1)

Bresaola Mousse

Wagyu Bresaola, feuille de brick
mascarpone mousse, chives

Tuna Tartare

Tuna, cocktail mayo dressing
egg yolk gel, chives

STARTERS (Choose 1 or 2)

Korean Style Wagyu Tartare

Raw beef tartare served with Korean seaweed
shallot, pear, egg yolk, chives, sesame seeds

Threadfin

Wood-fired threadfin in yuzu emulsion
chives, dill oil, espelette

Tomato Consomme

Heirloom tomato, tomato consomme
crab, borage flowers, basil oil, yuzu pearls

Char Siu by Miyoshi (2 pcs)

Braised Japanese A5 wagyu brisket
wood-fired lily bulb & arugula in romesco sauce

Wood-fired Mussels

Mont saint-michel mussels
sake, parsley, yuzu pepper oil

Burgundy Style Squid

Wood-fired squid, crispy croutons
parsley garlic butter, purple shiso

Matsutake Dobin Mushi

+\$68

Matsutake Mushroom, maitake, yuba
oxtail soup, ginkgo, mitsuba

MAINS (Choose 1)

Wagyu Beef

Japanese A5 wagyu rump with yam chips
baby spinach, garlic aioli, sriracha béchamel, beef juice

Amadai

Wood-fired amadai, maitake mushroom
baby spinach, pilpil sauce

Brisket Miyoshi Style

Wagyu brisket stew, broccolini
brown bottom mushroom, baby carrots

Chicken Supreme

Wood-fired yellow chicken, albufera sauce
baby carrots, rainbow chard

Half Yellow Chicken (for 2)

Wood oven sake kasu chicken with hen of the woods,
sagabiyori rice & chicken jus (25mins preparation time)

Seasonal Whole Fish (for 2)

Seasonal fish, petit bell pepper
oba pisto & harissa sauce

Bone in Ribeye (for 2)

+\$560

Australian wagyu ribeye, potato wedges
béarnaise

DESSERTS (Choose 1)

Sesame Mochi

Black sesame paste, soy milk sauce
red beans, homemade matcha ice cream

Pain Perdu

Brioche French toast, black sugar syrup &
strawberry sorbet

Seasonal Fruit & Sorbet

+\$58

Homemade fresh fruit sorbet, fresh fruit

Subject to 10% service charge