

GOLDEN HOUR

5pm-7pm

FOOD

Edamame Vinegar Powder, Togarashi Powder	8	Sourdough & Umami Butter Housemade Wholemeal Sourdough, Anchovy, Wagyu Fat	10
Kabocha "Cue" Japanese Pumpkin, Rum Caramel, Pistachio Feta	12	Street Fries Bonito Flakes, Seaweed, Yuzu Kusho Mayo	14
Crispy Chicken Skin SGF Spiced "Piñakurat" Vinegar	12	Chip N Dip Crab Fat, Tobiko, Potato Chips	14
Miso Eggplant Umeboshi, Tsubu Arare "Rice Pops", Kombu Mushroom Sauce	14	Fried Oysters Banana Ketchup, Chili, Red Onions	16

COCKTAILS

16 per cocktail

Ditamoni Kwai Feh Lychee Liqueur, St Germain Elderflower Liqueur, Grapefruit Juice, Tonic Water	Melon Ball Naked Malt Scotch Whisky, Midori, Cantaloupe, Lime, Soda
Fake Pina Veritas Rum, Pandan Syrup, Pineapple, Orange, Lime	Bee's Knees London No.3 Gin, Jasmine Green Tea, Lemon, Honey
Stinger Remy Martin VSOP Cognac, G.E Massenez Liqueur de Menthe Blanche, Peppermint Cold Brew	Old Fashioned Maker's Mark Bourbon, Wild Turkey 101 8years, Dark Muscovado, Bitters

BEER / WINE

Asahi Dry Lager	10	Bodega Vistalba Un Mundo Chiquito Malbec	13 / 70
Niang Brewery "Magic Farm" Session IPA	12	Tenuta Maccan Pinot Grigio	13 / 70
		Telmont Reserve Brut NV	21 / 120

Prices are subjected to prevailing taxes and service charge.