



ROSEMEAD

DINNER

STARTERS

- Shiitake Shokupan** maple-kombu glaze, cultured butter 16
- California Chicken Salad** green mango, miso cashew, chinese mustard 23
- Burrata Mozzarella** black raisin, pine nut, wild rocket, aged balsamic 28
- Hamachi Crudo** golden apple, wild rocket, bonito vinaigrette 28
- Bigeye Tuna Tartare** avocado, wonton crisp, sea urchin dressing 32
- Steak Tartare** mustard aioli, egg yolk jam, sourdough 32
- Grilled Squid** cannellini beans, momotaro tomato, oregano dressing 32
- Spanish Octopus** tomato gazpacho, curly kale, bread crumbs 38
- Sweet Potato Gnocchi** speck dashi, golden cordyceps, parmesan 36

FARM VEGETABLES

- Cameron Momotaro Tomato Salad** olive tapenade, cured sardine, sweet basil 21
- BlueAcres Farm Salad** puffed wild grains, lemon vinaigrette 15
- Fingerling Potatoes** green onion, garlic aioli, fried shallots 17
- Japanese Eggplant** red barley miso, red harissa, sumac onions 18
- Brussels Sprouts** egg emulsion, aged parmesan, anchovy vinaigrette 18

GRILLED OVER MANGROVE CHARCOAL

- Half Baby Chicken** hot paprika rub, lemon 42
- Norwegian Salmon** gochujang aioli 40
- 45-Day Dry Aged Burger** smoked cheddar, onions 45
- Heritage Duroc Pork Chop 250g** orange gastrique, hazelnut 42
- Iberico Pork T-Bone 250g** fennel pollen, Malaysian honey 52
- 30-Day Dry Aged New York Sirloin 250g** house mustard 55
- 30-Day Dry Aged Grassfed Ribeye 300g** house mustard 70
- Miyazaki Wagyu A4 Striploin 200g** house mustard 92

Additional Sauces

- Red Wine Bordelaise 5
- Kin Yan Mushroom Sauce 5
- Black Garlic Chili Oil 5
- House Mustard 5

Bungalow Sweet Pork Tomahawk 700g (shareable for 3-4) 105
chicharrone, miso-maple jus

Dry Aged Angus Cote de Beouf 1.2kg (shareable for 4-5) 265
fingerling potato, red wine bordelaise

DESSERTS

- Banana Cream Pie** 10
- Roasted Pecan Pie** 10
- Tres Leches Cake** 10
- Devil's Food Cake** 10

Prices are subject to service charge and GST