



ROSEMEAD

TWO COURSE - 55
THREE COURSE - 63

LUNCH

STARTERS

California Chicken Salad 23
green mango, napa cabbage, chinese mustard vinaigrette

Smoked Chicken Caesar 24
anchovy vinaigrette, parmesan, breadcrumbs

Burrata Mozzarella 28
black raisin, pine nut, wild rocket, aged balsamic

Japanese Hamachi Crudo 28
golden apple, wild rocket, bonito vinaigrette

Bigeye Tuna Tartare 32 (+7)
hass avocado, japanese leeks, sea urchin dressing

MAINS

Miso Glazed Eggplant 32
herb couscous, red harissa, tahini

Grilled Squid 32
cannellini beans, momotaro tomato, oregano dressing

Norwegian Salmon 40
koshihikari rice, marinated vegetables, gouchujang aioli

45-Day Dry Aged Burger 45
mature cheddar, caramelized onion, petite green salad

Duroc Pork Chop 42
broccoli, grain mustard, hazelnut, orange gastrique

O'Connor Angus Sirloin 55 (+24)
fingerling potato, house mustard

O'Connor Angus Ribeye 70 (+30)
fingerling potato, house mustard

DESSERTS

Tres Leches Cake 10

Roasted Pecan Pie 10

Devil's Food Cake 10

Banana Cream Pie 10

SIDES

Shiitake Shokupan 16

Koshihikari-Seaweed Rice 10

Fingerling Potatoes 17

BlueAcres Greens 15

WINES BY THE GLASS

VERDEJO La Posada 19
Castilla, Spain

PINOTAGE/MALBEC bruce jack 19
Western Cape, South Africa

ROSÉ E.Guigal 19
Cotes du Rhone, France

TEA

New York Breakfast 9

Golden Monkey Jasmine 9

Chamomile Flowers 9

Fresh Mint 9

COFFEE

Americano 7

Latte 7

Cappuccino 7

Macchiato 7

Prices are subject to service charge and GST