



ROSEMEAD

DINNER

STARTERS

- Chicken Liver Donut (2pcs) smoked shallot, quince jam 12
- Warm Cheese Puff (2pcs) gruyere, parmesan & smoky cheddar 14
- Shiitake Shokupan maple-kombu glaze & cultured butter 16
- Hamachi Crudo stone fruit, wild rocket & bonito vinaigrette 28
- Bigeye Tuna Tartare hass avocado, japanese negi & uni soy 32
- Burrata Mozzarella charred white corn, curly kale & togarashi 28

FARM VEGETABLES

- Momotaro Tomato olive tapenade, cured sardine & sweet basil 21
- BlueAcre Farm Lettuce wild grains, herbs & bergamot vinaigrette 18
- California Chicken Salad mango, miso cashew & chinese mustard 24
- Hispi Cabbage farm egg emulsion, parmesan & anchovy vinaigrette 25
- Japanese Eggplant red barley miso, sesame tahini & herb couscous 24
- Sweet Potato Gnocchi speck dashi, golden cordyceps & parmesan 36

FROM THE HEARTH

- Wild Tiger Prawns tabasco butter, bagna cauda & finger lime 32
(Add garlic butter capellini +16)
- Spanish Octopus tomato gazpacho, curly kale & bread crumbs 38
- Ora King Salmon summer vegetables, smoked dashi & everything spice 45
- 45-Day Aged Burger cheddar, caramelized onions & petite green salad 45
- Heritage Pork Chop sweet-sour glaze, broccoli & whole grain mustard 52
- Roast Chicken manjimup truffle, smoked leek & cameron farm corn 58
- Miyazaki Wagyu A4 Striploin (160g) mushroom, red wine sauce & fried egg 92
- Dry Aged Angus Cote de Beouf (1.2kg shareable for 3-4) 265
fingerling potato, onion kimchi, fermented garlic sauce

DESSERTS

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

Prices are subject to service charge and GST