

THE FOUNDATION OF OUR COOKING IS SOURCING THE FINEST PRODUCE

We work with our suppliers to connect with
producers who strive for perfection.

We cook with care so we work with farmers who
raise and grow with care.



Chef Simon Bell



STARTERS

Burrata | 28
Heirloom Tomato, Smoked Vine Tomato, Arugula, Olive Oil, Balsamic Vinegar
D, V

Chopped Caesar Salad | 26
Romaine Lettuce, Anchovies, Pancetta, Parmesan, Soy Soft Boiled Egg, Brioche Crouton
D, E, G, P, S, SH

Add Charcoal Grilled Chicken +8
Add Charcoal Grilled Tiger Prawns +16

Organic Kale Salad | 24
Locally Grown Kale, Avocado, Ginger, Miso Tahini, Furikake
V 🌱

Wagyu Tartare | 28
Blackmore Wagyu Topside, Charcoal Mustard, Capers, Shallot, Pepper Leaf, Cured Egg Yolk, Brioche
D, E, G

Yellowfin Tuna Tartare | 22
Coconut Vinegar, Chilli, Ginger, Coriander
SE 🌱

Char Grilled Octopus | 32
Handline Caught Octopus, Mint, Coriander, Lime, Green Mango, Papaya, Roasted Peanut
N, SH 🌱

Fried Crab Cake | 32
Dried Chilli, Lime Leaf, Toasted Coconut, Calamansi Mayonnaise
E, SH

Mushroom Soup | 16
BBQ Swiss Brown, Shimeji, Annie’s Sour Cream, Hazelnut, Chive Oil
D, T, V

Smoked Bone Marrow | 18
O.G. Spice, Smoked Tomato, Pistachio, Sourdough
G, T

MAINS

Roasted Free Range Chicken | 42
Sourdough Stuffing, Roast Potato, Chicken Jus
G 🌱

Pan Seared Arctic Fjord Salmon, Norway | 48
Dill Beurre Blanc, Ikura, Fennel, Spring Onion
A, D, SE 🌱

Charcoal Grilled Aquna Sustainable Murray Cod, Riverina, Australia | 58
Sauce Gribiche, Bronze Fennel, Choy Sum
E, SE 🌱

Handline Caught Caribbean Spiny Lobster Tail 450g, Yucatan, Mexico | 118
Bisque, Beurre Noisette, Chilli, Garlic, Chive
A, D, SH 🌱

Charcoal Grilled De Raza Iberico Pork Chop, Toledo, Spain | 48
Cabbage, Green Tomato, Charcoal Mustard, Dill
D, P

Kinross Station Lamb Rack, Southern NSW, Australia | 68
Baby Carrots, Labneh, Cashew, Curry Leaf
A, D, T

Braised Blackmore Short Rib | 58
Coconut Curry, Achar, Candlenut, Coconut Rice, Ulam Raja
T

O.G. Pasta | 26
Pappardelle, Mushroom X.O., Spring Onion
A, D, E, G, S
(Add Butter Poached Spiny Lobster Tail +42)
SH

Cauliflower Steak | 28
Charred Cauliflower Puree, Onion Jus, Almond, Curry Leaf
D, T, V

CHARCOAL GRILLED STEAKS

RIBEYE

Little Joe 300g | 92
Angus, Grass Fed, Northern Victoria, MB4+

Jack’s Creek 300g | 88
Black Angus, 130 Day Grain Fed, Willow Tree NSW

TENDERLOIN

Sanchoku 200g | 88
Full Blood Wagyu, Grain Fed, Queensland, MB5+

STRIPLOIN

Harris Ranch 300g | 98
USDA Prime, Grass Fed, California

SHARING

Tender Valley 300g | 58
Black Angus, 220 Days Grain Fed, NSW, MB4+

Tender Valley 650g | 98
Black Angus, 220 Days Grain Fed, NSW, Split OP Ribeye MB4+

SIDES

Brussels Sprouts | 16
O.G. Spice, Charcoal Mustard, Lime
V

Charred Carrots | 14
Pumpkin Seed, Honey, Butter, Dill
D, V

Creamy Spinach | 14
Parmigiano Reggiano, Brioche Crumb
D, E, G, V

Grilled Asparagus | 16
Whipped Tofu, Chilli, Sesame
D, V

Grilled Corn Ribs | 14
Tarragon Butter, Garlic, O.G Spice
D, V

Mac & Cheese | 16
Bechamel, Mozzarella, Chive
D, E, G, V

Mashed Potato | 14
Butter, Cream, Chive
D, V

O.G. Fried Rice | 14
Belacan, Red Onion, Chilli, Turmeric, Fried Shallot, Lime
SH

Steak Fries | 14
Smoked Aioli
E, V

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Soy | SE Seafood | SH Shellfish | T Tree Nuts | V Vegetarian
🌱 Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

Prices are in SGD, subject to 10% service charge and prevailing government taxes. Above menu is subject to change.