

MUST EXPERIENCE!

Sea to table (serves two people) 140 USD (90 USD / HB-FB)

Assorted sashimi | oysters | crab salad

Assorted sushi | soft shell crab and prawns tempura

Small sweets

Soup

Sweet corn soup 27
crispy tempura shrimps

W Miso 27
simaji | enoki mushroom | scallion | truffle oil

Salad

Wakame salad 26
seaweed | beetroot | cucumber | sesame seeds | sesame-soy vinaigrette

Vegetable salad 26
corn | egg | crunchy ice-berg | mix vegetables | lemon | sushi dressing

Teppanyaki octopus salad 28
baby romaine lettuce | grape fruit | red radish | cherry tomato

Raw

White snapper passion fruit ceviche ginger chili green mango plantain	23
Yellowfin tuna laarb chili powder lime shallots saw coriander cracked rice	23
Grouper crudo coriander ginger soy sauce honey garlic crisp	26
Tuna poke rice avocado spring onion edamame soy-wasabi dressing sprouts	26
Kingfish tataki aji amarillo sweet potato spring onion	24
Torched mackerel horseradish almond grapefruit emulsion	22
Flamed salmon nigiri tobiko sake	24
Deep fried maki roll crispy prawn cucumber wasabi cream seaweed	24
W sashimi platter yellowfin tuna reef fish salmon scallop	42
W sushi platter maki nigiri yellowfin tuna reef fish prawn	42
Beef tartare quail egg potato chips	42

Oyster

Half dozen / 6 pcs	66
One dozen / 12 pcs	118
Angasi smoky bay tasmanian	

Caviar

Kaviari oscietra prestige caviar 30 g	250
Kaviari baeri royal caviar 30 g	190
Vodka ice blinis egg white egg yolk diced shallots capers chives crème fraiche	

Small

Ebi tempura	34
mix cabbage salad eggplant mayonnaise dip	
Crumb fried squid ring	26
arugula salad Japanese pickled salad garlic aioli lime	
Tuna tataki	34
sesame ginger dressing edamame beans herbs	
Slow cooked lobster	38
asian Leaves avocado cucumber red onion tomato in wafu soy	

Big

Miso marinated cod fish asparagus bok choy potato miso orange sauce	56
Crumb fried panko chicken vegetables pickled salad steam rice coriander beans sauce	42
Seafood skewers thai marinade Seafood skewers grilled pineapple avocado	37
Grilled salmon poached fennel orange coulis toasted sesame seeds	55
Grilled squid charred lemon caper dressing	35
Local yellowfin tuna steak arugula leaf baby radish confit tomato anchovy	50
Braised mussels wine cream sauce chilli parsley cherry tomato garlic bread	44

Sweet all

18

Coconut mango sago fresh cut mango white chocolate Chantilly coconut milk
Black sesame Crème brûlée kataifi milky paper citrus segments
Candy banana rolls cocoa fusion fresh local banana dark chocolate crunchy popcorn powder
Infused white tea salad frozen yuzu lychee apple confit celery vanilla sugar opaline yuzu sorbet

Ice creams (two scoops) 10

vanilla
strawberry
chocolate
popcorn
tropical
three spices

Sorbets (two scoops) 10

coconut
mango
raspberry
yogurt
lemon
pina colada (A)

(A) = alcohol

please inform our service talents should you have any food intolerance or allergies.
all prices are in US\$ and subject to service charge and GST.