



**DIAMOND
MENU**



Oyster (S)(G)

A trio of sauce COCKTAIL – JALAPENO - TRUFFLE



Select one

Akami (G)

Blue fin tuna, gari shoga

Kanpachi (G)

Yellow tail tuna, gari shoga



Select one

Trio Mushroom Bao (G)

Shiitake, black fungus, truffle oil, green pepper sauce

Duck Spring Rolls (G)(D)

Duck breast, mix vegetables, plum sauce

Benzaiten (G)(S)

Prawn tempura, yuzu kani tartare, kaluga caviar

Honey Chili Chicken (G)(D)(N)

Chicken breast, dry chili, sesame seeds, honey

Dynamite Prawns (G)(S)

Prawn tempura, spicy gochujang sauce

Beef Bao (G)(D)

Wagyu brisket, Asian pickles, hoisin sauce, charcoal bun



Select one

Lemon Sorbet

Strawberry Sorbet



Select one

Norwegian Salmon (G)(D)

Grilled Salmon, peas puree, broccoli, lemon butter sauce

Jumbo Prawns (G)(D)

Grilled prawns, peas puree, orange butter sauce

Chicken Massaman Curry (G)(S)(N)

Chicken breast, pods, signature sauce, star anise, peanut, coconut milk

Gochujang Lamb Chops (G)(N)

Lamb chops, sriracha sauce, ginger, sesame oil, broccoli, asparagus, shiitake mushroom

Wagyu Tenderloin (G)(S)

New Zealand MB 5-6, sweet potato, rainbow carrots, demi glaze sauce

Nasi Goreng (G)(D)(S)(N)

Indonesian fried rice, chicken satay, peanut sauce, fried egg, prawn cracker, sambal sauce



The Pods Platter (D)(G)(N)

Assortment of specialities

Should you have any allergies or dietary requirements please ask your waiter for assistance.

Please note we do not specify gluten or gluten free. We consider all products may be exposed to cross contamination.

N – Nuts; D – Dairy; V – Vegetarian; G – Gluten; SH – Shellfish; SE – Sesame Seed

Please inform your server for any other allergens or dietary restriction. Prices are inclusive of 7% municipality fee and 5% VAT