

STARTER

STARTER	
STRACCIATELLA DI BURRATA (VG) Japanese Cucumber, Chilli	\$28
KAGOSHIMA HAMACHI CRUDO Coconut Turmeric Dressing	\$24
SMOKED SHORT RIB SPRING ROLL Black Vinegar, Hot Sauce	\$12/2PCS
ALOO SPICED POTATO (V) Coriander Chutney, Curry Leaf	\$12/4PCS
CAESAR SALAD Gem Lettuce, Chicken Breast, Ginger Chilli	\$18
CHEESEBURGER BAO Wagyu Beef Patty, Cheddar Cheese	\$18/2PCS
BRAISED PORK BAO Chilli, Kecap Manis	\$16/2PCS
PORK CROQUETTE Black Garlic, Sage	\$18
PRATA FLAT BREAD Cured Ocean Trout, Lime Yoghurt	\$16
PRAWN DUMPLING Beurre Blanc, Puffed Buckwheat	\$14
CORN FINGERS (VG) Gochujang, Parmesan	\$12
BLACK ANGUS BEEF SKEWER Garlic Aioli, Prata	\$22
TUNA TARTARE Avocado, Papadum	\$18
BEEF TARTARE Gochujang, Prawn Cracker	\$22
CHICKEN THIGH TSUKUNE Hoisin Sauce, Egg Jam	\$12
MAINS	
ANGUS RESERVE BLACK ANGUS BEEF TENDERLOIN (2006) Onion Sambal	\$42
GRASS-FED BEEF RIBEYE (300G) Onion Sambal	\$38
KAGOSHIMA WAGYU TENDERLOIN Sambal	\$58/100G
TOOTHFISH (120G) Saffron Turmeric Curry, Potato	\$32
ORGANIC LAMB CUTLET Gunpowder Spice, Chimichurri	\$38

Vegetarian (VG) Vegan (V)



BBO KING PRAWN	\$28/4PCS
Belachan Butter, Lime	\$18
TOMATO SAMBAL PASTA (V) Bawang Goreng, Spring Onion, Lime	\$10
BARLEY RISOTTO Braised Abalone, Liver Sauce	\$28
ASARI CLAM (500G) Garlic Sourdough, Green Curry	\$18
BREADED PORK CUTLET (250G) Chilli, Parmesan	\$28
SIDES	
FRIES (V)	\$12
GEM LETTUCE SALAD (V)	\$8
MASHED POTATO (VG) Spring Onion, Bawang Goreng	\$12
TEMPURA EGGPLANT (V) Chilli, Caramel	\$12
DESSERT	
FROZEN CHOCOLATE MOUSSE Pineapple, Passionfruit Sorbet	\$15
LEMON AND CALAMANSI TART	\$12
JAPANESE STRAWBERRY Hokkaido Milk, Soy Sauce	\$18
BRILLAT-SAVARIN CHEESE	\$15