

BEAST

GRAZING

Donuts with salmon roe, crème fraiche, chives	48
Crab cake, fermented chili, goma aioli	48
Kusiage Hokkaido scallop, egg salad, soy ikura	58
Sea tiger prawn pastilla with wasabi aioli	45
Crunchy octopus, togarashi mayo, puffed quinoa	58

STARTERS

Housemade baked-to-order sourdough, truffle butter	16
Fresh Burrata cheese, artisan tomatoes, aged balsamic, tomato marmalade croustillant	48
Pan seared Hokkaido scallop, celeriac root purée, hazelnut, black garlic cream sauce	58
Japanese A5 Wagyu tataki, ponzu, brined sansho pepper, chopped chives	98
Grilled Australian Wagyu tongue, grated daikon, ponzu, lemon wedge	58
Roasted sea tiger prawn, Kombu butter, charred lemon	68
Chilled capellini, truffle oil, soy ikura, shio Kombu with;	
Sea Urchin	85
Amaebi	60

MAINS

Japanese A3 Wagyu ribeye	120 / 100gm
Japanese A3 Wagyu striploin	120 / 100gm
Japanese A3 Wagyu tenderloin	170 / 100gm
Japanese A5 Wagyu Zabuton	190 / 100gm
<i>served with salt-baked onion, garlic chips, pickles, grated wasabi rhizome & veal jus</i>	
Australia MB4-5 Wagyu tomahawk	60 / 100gm
Grain fed ribeye 350gm with mushroom fricassée	140
Soy-glazed braised US Choice short rib, rice cake, mixed greens, pickles	138
Barbecued lamb ribs, gem lettuce with Caesar dressing	120
Roasted truffle chicken (half portion) with Brussel sprouts, truffle cream	90
Chilean cod fish, sea tiger prawn, braised daikon, miso-anchovy broth	130

Japanese A3 Wagyu tenderloin Katsu Sando 180gm	280
Japanese A3 Wagyu chargrilled Striploin Sando 200gm	240
<i>served with fries & pickles</i>	

SIDES

Zucchini fritters with Pecorino cheese	20
Fried confit of Portobello mushrooms with truffle aioli	25
Truffle pomme purée	22
Beef fat triple fried ratte potatoes with shishito pepper	30
Buttered charred vegetables	22
Beast salad	16

DESSERTS

Sumac meringue, berries compote, crème fraiche with vanilla ice cream	30
Soy sauce crème brulee with soy bean powder	30
Raspberry, pistachio nut, vanilla ice cream with olive oil drizzle	30
Sake ice cream, seasonal fruits	30
Textures of a pineapple	30

Kindly inform your assigned host should there be any dietary requirements as some foods may be served raw or unpasteurised.

Prices quoted in Ringgit Malaysia (RM) and subject to 10% service charge and prevailing government taxes