



"All items are meant to be shared,  
served as soon as they're ready,  
and enjoyed together.

Multiple dishes will arrive at the  
table at once for a communal dining  
experience."

Chef Owner: Cedric Vongerichten

## APPETIZERS

Vegetable Spring Rolls  
green chili emulsion, mint

Balsam Farms Lettuce  
coconut dressing, avocado, raddish

Mango Salad  
cherry tomato, cashew, lime vinaigrette

Tuna Tartar  
green chili sambal, avocado, nori

Fluke Sashimi  
calamansi dressing, makrut, lime

Crispy Baby Squid  
sambal oelek, cilantro, lime

## ENTREE

Wood Fire Romanesco  
scallion chili sauce, crispy garlic

Black Bass a la Plancha  
citrus vinaigrette, pea shoots

Slow Cooked Butterfish  
calamansi miso, green asparagus

Crab Fried Rice  
sugar snap peas, cilantro

Lobster Noodle  
Indo noodle, black pepper sauce

Fried Chicken  
coconut braised, spring cole slaw

Charred Pork Ribs  
soy tamarind glaze, sesame seeds

## CHEF'S SPECIALS

Grilled Lobster  
terasi butter, bok choy

Josper-Fire  
Beef Tenderloin  
cilantro pesto, baby corn

## SIDES

Nasi Goreng  
egg, pickled chili, cilantro

Corn Fritter  
sweet chili sauce, scallion

Eggplant Balado  
cherry tomato, crispy herbs

King Oyster Mushroom  
charcol kissed, sambal hijau

Krupuk  
sambal terasi foam

Coconut Rice

## DESSERTS

Chocolate Mousse  
avocado ice cream

Pandan Custard  
passion fruit

Fresh Berries  
mango sorbet

Ube Banana Split  
caramelized banana, ube ice cream

"Consuming raw or undercooked  
meats, poultry, seafood, shellfish,  
or eggs may increase your risk of  
foodborne illness."