

TEST KITCHEN MENU

our latest innovations exclusively at our test kitchens

IN THE KITCHEN

APPETIZERS

TUNA TATAKI

ahi tuna, shaved fennel, daikon,
gochujang vinaigrette, rice pearls 18½

CALAMARI & SHRIMP (gc)

humboldt squid, shrimp, fennel, asparagus,
fresh herbs, lemon, herb & garlic dip 19¾

SALAD

BERRY BLEU SALAD (gc)

baby kale, strawberries, blackberries, shaved fennel, mint,
hazelnuts, Bleu Bénédictin, honey-lemon vinaigrette 19

PONZU CRUNCH SALAD (gc)

kale, brussels & carrots, ginger ponzu vinaigrette,
pickled red onion, orange, rice pearls, cucumber, avocado 19

add grilled chicken breast or tofu 8 | add grilled prawns 10

add rare seared ahi tuna 10 | add pan seared salmon 11

DESSERT

UBE CLOUD (gc)

vanilla bean gelato, graham crumble, ube foam,
coconut gelée, lime zest 13

AT THE BAR

COCKTAILS

RASPBERRY GIN SMASH

tanqueray rangpur lime gin, raspberry, lemon juice,
pineapple, basil, effervescence
1.5oz | 13½

WHISKY TANGO FOXTROT

johnnie walker black label, mango & lemon juice,
honey ginger cordial
1oz | 12½

BLACKBERRY SAGE MARGARITA

don julio blanco, citrus, fresh sage, blackberry &
pomegranate
1.5oz | 16

✓ Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

