FIVE

DINNER
À LA CARTE

SNACKS

Bread, Koji Butter	6
Chickpea Panissa, Baccalà Mantecato	14
Koshihikari Rice Croquettes, Mixed Mushroom	16
Sydney Rock Oyster, Chardonnay Vinegar Mignonette	7ea

STARTERS

Zuwaigani Snow Crab, Lime, Karasumi	22
Ocean Trout Confit, Koji, Brussels Sprout	28
Monkfish Liver, Lotus Root Chips	22
Pork Terrine	22
Jamón Ibérico, Shoulder	26

PASTA

Spaghetti, Cacio e Pepe, Egg Yolk	32
Orecchiette al Pomodoro, Stracciatella	42

Our menu is subject to seasonal availability

A 15% surcharge applies to Sundays and public holidays.

FIVE

DINNER
À LA CARTE

MAINS

Grilled Seasonal Fish	48
Slow-braised Pork Belly Kakuni	40
Fried Spatchcock, Spicy Mayo	48
Wagyu Chuck Tail Flap, Salt, Lemon	52

TO SHARE

Dry-aged Rib-eye on the Bone, 600g *Sharing portion, for two*	145

SIDES

French Fries, Aonori	12
Corn Soup	14
Leaf Salad	12

SWEETS

Desserts from Dear Florence	*from 19*

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