



JAPANESE HIGH TEA

BY FLNT

\$42++ Per Pax | Min. 2 Pax
Inclusive of choice of coffee or tea
12pm - 5pm

OTSUMAMI (SAVOURY BITES)

TRUFFLE SALMON CALI MAKI

SNOW CRAB GOMATOFU

LOBSTER SALAD CRISPY TOAST

DUCK CONFIT TAMAGO YAKI

SMOKE CHICKEN SHITAKE TART

OKASHI (SWEETS TREATS)

LEMON DRIZZLE

WINTERWHITE CHOCOLATE BLANC

NAMA CHOCO DAIFUKU

GINGERSPICE MOUSSE

BLACKFOREST CHEERY

FLNT COCKTAILS

Add-on our Signature FLNT Cocktails at \$10++
Free Flow House Sake for an hour at \$30++

Kyoto Drift | Nikkei Heat | Pisco Katana
iichiko Sourz | iichiko Litchi

CHOICE OF COFFEE OR TEA

ADDITIONAL SHOT+\$1 | ICE + \$1 | SOY + \$2 | ALMOND + \$2 | OAT MILK +\$2

MORNING ENGLISH
EARL GREY
JASMINE SILK PEARLS
CHERRY JAPONAIS
KASHMERE
SNOW PEONY
ROSE ARIANA

CHAMOMILE
PEPPERMINT
LUNG CHING
GYOKURO
GENMAICHA
ORIENTAL SENCHA

XOXOLAT HOJICHA
YUZU GREEN TEA
YERBA MATE TEA
SNOW PEONY + ROSE ARIANA (+\$2)
EARL GREY NEROLI + PEPPERMINT (+\$2)
CHAMOMILE + PEPPERMINT (+\$2)

AMERICANO
FLAT WHITE
CAPPUCCINO
LATTE
MOCHA
MACCHIATO
HOT CHOCOLATE
MATCHA LATTE

SIGNATURE HIGH TEA

HIGH ABOVE THE HOLIDAYS

\$42++ Per Pax | Min. 2 Pax
Add-on Glass of Prosecco | \$8++
12pm - 5pm

SAVOURY

HAND-DICED KING SALMON IN A SAVOURY PETIT CROISSANT

Capers, Japanese Cucumber, Citrus-Zest Cream Cheese, Black Tobiko Pearls

CUMIN-SPICED HERITAGE CHICKEN PIE

Cumin, Black Olives, Chopped Farm Eggs, Buttery Mashed Potatoes

**BLACK TRUFFLE EGG MAYONNAISE &
SMOKED TURKEY SAVOURY WAFFLE**

Farmed Eggs, Black Truffle Aioli, Garden Herbs

SMOKED DUCK FLAKY VOL-AU-VENT

Spiced Avocado Purée, Smoked Tomato & Charred Onion Chutney

SUMMER FOREST MUSHROOM & RICOTTA QUICHE (V)

Wilted Baby Spinach, Ricotta, Aged Parmesan

SWEET

DARK CHERRY FRANGIPANE CAKE

Amarena Cherry, Almond Sponge, Almond Flakes

BLACK FOREST GÂTEAU DARK

Chocolate Génoise, Vanilla Chantilly, Shaved Bitter-Sweet Chocolate

BUTTER-RICH CRANBERRY SCONES

White Chocolate Mousse, Preserved Cranberry

VELVET SCARLET LAYER CAKE

Red Velvet Sponge, Tangy Cream Cheese, Crumble

NOIR ESPRESSO & CINNAMON GANACHE

Vanilla Cone, Espresso-Infused Dark Chocolate Ganache, Cinnamon

À LA CARTE MENU

LOUNGE DAILY SELECTION

Daily | 12pm – 4.30pm

FUGAZZETA (V) | \$24

Onions | Mozzarella | Provolone Cheese | Extra Virgin Olive Oil
Supplement \$5++ For Parma Ham / Smoked Salmon / Smoked Duck

SALAD OF ROMAINE & EGG RÉMOULADE (V) | \$22

Capers | Gherkin | Croutons | Pecorino Crisps
Supplement \$5++ For Smoked Salmon / Smoked Chicken

BRAISED BEEF BRISKET "GAUCHO" STEW | \$35

Bacon | Pumpkin | Corn | Beans | Cumin & Smoked Paprika

TEMPURA BATTERED FISH & CHIPS | \$26

Lemon Wedge | Classic Tartar Sauce

SLOW-COOKED WAGYU BEEF CHEEKS | \$32

Sautéed Forest Mushrooms | Buttery Garlic Potato Purée
Red Wine Reduction

CRUSTACEAN MAC & CHEESE | \$25

Lobster Bisque | Red Prawns & Mud Crab | Mixed Cheese
Fresh Garden Herbs

A CORN-FED IBERICO PORK & SMOKED CHORIZO RAGU | \$30

Egg Pasta | House-made Tomato Sauce | Aged Balsamic

BROWN BUTTER POTATO PAVÉ (V) | \$25

Spiced Avocado Guacamole | Extra Virgin Olive Oil

TRUFFLE & PARMESAN FRIES (V) | \$18

Garlic-Paprika Aioli

FIRE KITCHEN

Weekdays | 12pm – 2.30pm

PLANCHA SEARED LINE-CAUGHT SEA BASS | \$32

Capsicum & Eggplant Caponata | Shaved Fennel Salad

PAN FRIED CRISPY POTATO GNOCCHI (V) | \$34

Chanterelles | Porcini Mushrooms | Black Truffle Emulsion

ROASTED GRASS-FED RACK OF LAMB 340G | \$58

Roasted Potatoes | Mint Chimichurri

GRILLED ARGENTINIAN GRASS-FED STRIPLOIN 300G | \$60

Grilled Vine Ripe Tomatoes | Red Chimichurri

GRILLED ARGENTINIAN GRASS-FED RIBEYE 300G | \$65

Grilled Vine Ripe Tomato | Red Chimichurri

Kindly inform us about your dietary restrictions and/or food allergies upon ordering. All prices are subject to 10% service charge & prevailing government taxes.