

Starters

Fresh oyster, sake-yuzu ice, grated jalapeño 	8	Australian spanner crab meat, BBQ pineapple, peanut, Thai perfume 	32
Roasted foie gras mousse, hoisin, crispy passion fruit meringue	4 per piece	Charred octopus, Asian “gazpacho”, dry corn, green apple, parmesan	28
 Sturgeon caviar, buckwheat waffle, traditional condiments	42 per piece	 Sautéed lobster meat, sweet and sour eggplant, passion fruit, kaffir lime essence 	46
Ceviche of scallop and prawn, sweet watermelon, olive oil, basil	32	Smoked Scottish salmon, avocado mousse, maple scented yoghurt, fennel tops	28
Tête de Moine cheese curls, green grapes, pine nut, celery, crispy rye 	16	Seared Wagyu steak tar-tar, marinated baby beets, apricot marmalade	34
Crispy-fried frog legs, kimchi coleslaw, maple brown butter, black sesame flour	24	Soft poached farm egg, chorizo, prune, anise broth 	24
Tender poached chicken, vegetable confetti, roast double-boiled broth, nori	18	Pan-seared foie gras, concord grape broth, summer radish, tarragon	36



Signature dish



Dish contains alcohol










Dish contains nut



Dish contains pork



Prices are subject to 10% service charge and prevailing government taxes including GST.

Mains

	Roast 						
	Australian Wagyu tenderloin <i>(black label, 8 to 9 marble score)</i>	180 grammes	120		Roulade of organic free-range chicken, fennel sausage, glazed young turnip, stone fruit	 	38
	Australian Wagyu rib eye <i>(black label, 8 to 9 marble score)</i>	220 grammes	130		Pan-seared Japanese scallops, dried orange, almond, young cauliflower		56
	<i>with herb mustard crust, vegetables, red wine gravy</i>				Thinly-sliced Arabic spiced Welsh lamb, charred eggplant, tomato, roast onion		60
	Ocean				Braised veal ossobuco, bone marrow custard, warm figs, forest mushrooms, cinnamon		54
	Freshly caught fish, baked onion broth, beetroot spätzle, torn basil		62		Pan-seared kurobuta pork chop, steamed clams, celery root, hazelnut, melon broth	 	62
	Slow poached salmon fillet, young squash, charred yellow capsicum broth, coriander		42				

Experience

	Invoke your senses		
	6 plates	148 per person	
	6 plates with wine pairing	228 per person	

Beetroot spätzle, forest mushroom, warm figs, sour cream	8
Glazed young vegetables	8
Artesian kimchi, chilli threads, sesame	8
Warm celery root remoulade, roast garlic mustard dressing	 8
Cauliflower, almond crumble, carrot purée, orange	 8
Forest mushrooms, brown butter, pea tenders	8
Lettuce salad, endive, heirloom radish, watermelon	8



Signature dish



Dish contains alcohol



Dish contains nut



Dish contains pork

Prices are subject to 10% service charge and prevailing government taxes including GST.

Dessert

-  **Breakfast** 20
Liquid mango, passion fruit sabayon,
coconut
- O-R-E-O** 20
Warm Valrhona chocolate mousse,
Tahitian vanilla ice cream, cookie crumb
- Alaska** 20
Lemon frozen yoghurt,
toasted marshmallow, raspberry parfait
- Blue** 20
Blueberry textures, vanilla custard, sorbet 
- Carnival** 20
Banana, hazelnut, whiskey caramel, buttermilk gelato  
- Tête de Moine** 16
Cheese curls, green grapes, pine nut, crispy rye 



BLU

Signature dish



Dish contains alcohol



Dish contains nut

Prices are subject to 10% service charge and prevailing government taxes including GST.

Drinks with Dessert


Dessert Wine	38
Inniskillin, Ice Wine, Niagara Peninsula, Canada 2006	
Premium Cognac	36
Hennessy X.O. Martell Cordon Bleu Martell Supreme X.O. Rémy Martin X.O. Camus X.O. Courvoisier Napoleon	
Port & Sherry	19
Dow's Fine Ruby Ramos-Pinto Tawny Taylor's 10 Years Tawny Tio Pepe Harvey's Bristol Cream	
Nespresso Coffee Selection	10
Espresso Coffee Decaffeinated coffee Cappuccino Latte Macchiato	
Tea Selection	10
English Breakfast Earl Grey Green Tea Jasmine Chamomile Peppermint	

Vegetarian

Starters

Sweet watermelon, summer radish, beetroot, endive, olive oil, basil 18


Poached farm egg, mushroom floss, stewed prune, spiced tomato purée 25

Tête de Moine cheese curls, golden raisins, pine nut, celery, crispy rye  16





Carrot broth, young carrot, green apple, parmesan 18

Mains

Sliced marinated tofu, charred eggplant purée, tomato, onion, crispy pastry  32



Beetroot spätzle, forest mushroom, warm figs, sour cream 32

Young cauliflower, carrot, dried orange, almond croquette   32

Young squash, black sesame, coriander, charred yellow capsicum broth 32



Signature dish



Dish contains alcohol



Dish contains nut

Prices are subject to 10% service charge and prevailing government taxes including GST.