



DINNER

OPEN FLAME KITCHEN WHERE EVERY DISH IS TOUCHED BY FIRE

SMALLS

Sourdough, roasted garlic & anchovy butter	90
Sakoshi Bay oyster, nam jim, sour apple granita	115/ea
Add Perseus no.5 ossetra caviar	180/3g
Chicken liver parfait on toast, smoked grape, linden honey	120
Beetroots, goat cheese, walnuts, figs	150
Hay-smoked kingfish tartare, creme fraiche, rice crackers	160
Steak tartare, black garlic vinaigrette, creamed eggplant	190
Grilled octopus, peri-peri, smoked oyster aioli	210

MAINS

Half organic jerk chicken, pickled jalapeno, smoked chicken glaze	250
Grilled line-caught fish, beurre blanc, dashi, charred lemon	370
Papuan tiger prawn, vadouvan butter, gremolata	450
48hrs slow-cooked black angus short rib, black garlic glaze	700

Westholme, 300gr wagyu ribeye MB4/5*	920
Stone Axe, 200gr full-blood wagyu flat iron MB8/9*	900
Carrara, 350gr wagyu denver steak MB6/7*	950
Carrara, wagyu tomahawk MB7	330/100g
Stone Axe, full-blood wagyu striploin MB8/9*	500/100g

*served with andaliman butter sauce

Butter lettuce, anchovy, smoked ricotta salata, buttermilk	100
Charred greens, miso, sherry, lemon zest	120
Heirloom tomato, burnt onion, honey, crema fresa	140
Bbq cabbage, gruyere, onion caramel	160
Gratin potatoes, grana padano, charred onions	180
Wood fired gnocchi, pecorino romano, brown butter	200
Umbrian périgord black winter truffle	400/5g

TREATS

Cheesecake mousse, génoise, burnt lemon, pistachio praline	130
Charred sourdough pudding, banana jam, malted crumble and brown butter	150
Sticky date pudding, smoked milk ice cream, butterscotch	150

FEED ME

895 p/p

SKOOL

DRINKS

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COCKTAILS

SKOOL MARTINI Gin, white vermouth, dry vermouth, pineapple	160
CAMPARI SOUR Gin, campari, whites, lemon, honey	150
GIN SOUR Gin, white vermouth, green apple, lemon	165
CHOCOLATE MARTINI Vodka, cacao white	170
WATERMELON MOJITO White rum, basil, watermelon, mint	150
BURNT LEMON DAIQUIRI Dark rum, burnt lemon, spice	140
THE SOUR White rum, lemon, orgeat, lambrusco	145
MARGARITA SOUR Tequila, yuzu, lemon, whites	160
BERRY MARGARITA Tequila, berries, lemon, chocolate	170
BOULEVARDIER Monkey shoulder, branca menta, aperol, lemon, orange marmalade	170
KINGSTON NEGRONI Dark rum, campari, sweet vermouth, brown butter, caramel, beeswax-aged	160

MOCKTAILS

GINGER BASIL FIZZ Green tea, ginger, basil, fizz	75
CUCUMBER MINT Coconut, cucumber, mint	75

BEERS

Heineken Lager	75
Kura Kura Lager	85
Kura Kura Island Ale	85
Corona Pale Lager	120
Asahi Super Dry	120
Kirin Ichiban Lager	120

WATER

Still Water	65
Sparkling Water	65