

YEZI

SNACKS/SMALL PLATES

Edamame Beans, Smoked Sea Salt / Spicy Sauce (VG) ^{5, 6, 10}	6
Miso Soup, Nameko, Wakame, Hijiki ⁴	6
Wasabi Prawns*, Avocado, Mint ^{1, 2, 3, 7, 10}	14
Pani Puri, Salt Cod, Red Chilli, Spring Onion, Miso Mayo ^{3, 4, 7}	12
Jasmine Tea Smoked Pork Ribs, Sesame, Soy ^{1, 3, 4, 5, 6, 11}	12
Fried Baby Squid*, Tamarind Dressing ^{1, 4, 5, 6, 12}	12

SASHIMI & TARTARE

Beef Tataki, Truffle Ponzu, Miso Aioli, Spring Onion ^{5, 6}	18
Yellowtail Sashimi*, Mangetout, Truffle, Yuzu Soy ^{4, 6}	20
'Balfego' Tuna* Tartare, Avocado, Wasabi Ponzu, Crispy Rice ^{4, 6}	27
Salmon*, Ikura, Orange, Soy, Sesame ^{4, 5, 6, 11}	18

SALADS

Crispy Duck, Grapefruit, Pine Nuts, Chilli, Mustard Maple ^{1, 5, 6, 8, 11}	16
Spinach Salad, Goma Dressing (VG) ¹¹	10

SKEWERS

Chilean Seabass*, Miso, Spring Onion ^{4, 6}	16
Korean Gochujang Spiced Chicken, Spring Onion ^{6, 11}	12
Celeriac, Truffle, Nori, Sesame (V) ^{6, 11}	10

KAMADO & OVEN

Chipotle Miso Marinated Chilean Seabass*, Tender Steam Broccoli ^{4, 6}	43
Crispy Aromatic Duck Pancakes, Hoisin Sauce ^{1, 6, 11}	24
Slow Cooked Beef Short Ribs, Teriyaki ^{6, 9}	38
Korean Spiced Lamb Cutlets, Cucumber ^{6, 11, 12}	34
Japanese A5 Wagyu Beef Ishiyaki, Himalayan Salt Block	95
Wasabi Lobster*	30

To ensure freshness, preserve organoleptic qualities, and reduce food waste, most of our ingredients are purchased fresh, processed in-house, and subsequently blast chilled in compliance with current regulations.

DIM SUM (STEAMED)

Chicken & Foie Gras* Shumai, Spring Onion Shiitake, Truffle (3PCS) ^{1, 6, 7, 11}	14
Drunken Chicken & Prawn* Wonton, Sesame Seed (4PCS) ^{1, 2, 6, 11}	12
Foraged Mushrooms, Yuzu & Truffle Bao Bun (2PCS) (VG) ^{1, 6}	12
Lobster*, Crab*, Prawn* Dumplings, Yuzu Butter, 'Avruga' Caviar (3PCS) ^{1, 2, 6, 11}	18

DIM SUM (CHEUNG FUN)

Prawn*, Cloud Ear Mushrooms (8PCS) ^{2, 6, 11}	18
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DIM SUM (GYOZA)

Beef Fillet, Foie Gras*, Edamame, Teriyaki (4PCS) ^{1, 6, 11, 14}	16
Hong Kong Style Prawn*, Spring Onion (4PCS) ^{1, 2, 6, 11, 14}	14

DIM SUM (FRIED & OVEN-BAKED)

Duck Spring Rolls, Hoisin Sauce (2PCS) ^{1, 6, 11}	12
Sesame Prawn* Toast (4PCS) ^{1, 2, 3, 6, 11}	14

WOK

Stir Fry Black Pepper Beef, Spinach, Merlot, Peppers, Onion ^{1, 5, 9, 12}	26
Stir Fry Chicken, Spring Onion, Green Chilli, Peppers, Onion ^{1, 6, 9, 11}	16
Foraged Mushrooms, Tobanyaki, Poached Egg (V) ^{1, 6}	14

RICE, NOODLES & SIDES

Singapore Noodles (V) ^{1, 3, 5, 6}	12
Vegetable Fried Rice (V) ^{3, 6}	9
Jasmine Rice (VG)	5
Bok Choy, Sweet Soy, Sesame (VG) ^{5, 6, 11}	10
Steamed Spinach, Hoisin Garlic Dressing, Red Chilli Pepper ^{5, 6, 11}	9

APERITIVO COCKTAILS

VIA CASSIA Negroni · Bitter, Aromatic Malfy Gin, Bitter Gagliardo, Garbata Vermouth, Spices	16
VIA AURELIA French 75 · Scented, Elegant Absolut Elyx Vodka, Sichuan Pepper, Roses, Raspberries, Franciacorta Vezzoli Brut	17
SPICE ROUTE Paloma · Spicy, Refreshing Yuntaku Bitter, Del Maguay Vida, Timut Berry, Grapefruit Soda, Sumac Salt	17

HARMONY *minimum 2 diners*

SALADS, SASHIMI & SNACKS

Spinach Salad, Goma Dressing (VG) ¹¹
Yellowtail Sashimi*, Mangetout, Truffle, Yuzu Soy ^{4, 6}
Pani Puri, Salt Cod, Red Chilli, Spring Onion, Miso Mayo ^{3, 4, 7}

DIM SUM

Chicken & Foie Gras* Shumai, Shiitake, Truffle, Spring Onion ^{1, 6, 7, 11}
Hong Kong Style Prawn*Gyoza, Spring Onion ^{1, 2, 6, 11, 14}
Duck Spring Rolls, Hoisin Sauce ^{1, 6, 11}

KAMADO & OVEN

Korean Gochujang Spiced Chicken Skewers, Spring Onions ^{6, 11}
Slow Cooked Beef Short Ribs, Teriyaki ^{6, 9}
Jasmine Rice (VG)
Bok Choy, Sweet Soy, Sesame (VG) ^{5, 6, 11}

DESSERT

Cake Of Your Choice From The Counter

55 Per Person

IMPERIAL *minimum 2 diners*

SALADS & SASHIMI

Crispy Duck Salad, Grapefruit, Pine Nuts, Chilli, Mustard Maple ^{1, 5, 6, 8, 11}
Spinach Salad, Goma Dressing (VG) ¹¹

'Balfego' Tuna* Tartare, Wasabi Ponzu, Crispy Rice, Avocado ^{4, 6}

Pani Puri, 'Salt Cod Red Pepper, Spring Onion Miso Mayo ^{3, 4, 7}
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DIM SUM

Beef Fillet & Foie Gras* Gyoza, Edamame, Teriyaki ^{1, 6, 11, 14}
Lobster*, Crab*, Prawn* Dumplings, Yuzu Butter, 'Avruga' Caviar ^{1, 2, 6, 11}
Foraged Mushrooms, Yuzu & Truffle Bao Bun (VG) ^{1, 6}

KAMADO & OVEN

Chipotle Miso Marinated Chilean Seabass*, Tender Steam Broccoli ^{4, 6}
Korean Spiced Lamb Cutlets, Cucumber ^{6, 11, 12}
Jasmine Rice (VG)
Steamed Spinach, Hoisin Garlic Dressing Red Chili Pepper ^{5, 6, 11}

DESSERT

Dessert Platter
80 Per Person

