BUTCHER'S BLOCK

Chef's Welcome Bites

E Komo Mai

Bluefin Tuna Poke Tartlet | Premium Oscietra Caviar LF N GF	17
Western Plains Spam Ssam | Lettuce | Kimchi P	15
Wagyu Beef Tartare | Beef Fat Fried Rice | Premium Oscietra Caviar LF	17
WA Marron Lobster Roll | Smoked Trout Roe | Beef Fat Mantou	24
Dry-Aged Blackmore Farm Slider | Foie Gras | Yuzu Kosho A *(Prepared well done unless requested otherwise)*	24
Lumina Farm Lamb Taco | Chermoula | Endive A GF	14

Ohana Sharing

Grilled Heirloom Tomato | Lemon Verbena | Italian Burrata V GF SL	24
Crispy Brussel Sprouts | Koshihikari Rice | Roasted Sunflower Seeds V GF	19
Crispy Potato | Crème Fraîche | Sunomono V GF	17
Purple Cauliflower | Shishito Pepper Salsa Verde | Cauliflower Froth V	19
Plantin Truffle Barley Risotto | Oyster Mushroom | 18-Month Comté V SL *(Entrée)*	48

Woodfired Seafood | I Ke Kai

Fremantle Octopus | Coconut Taro "Luau" Leaf | Vadouvan Spiced Almonds N	51
Grilled Arctic Char | Limu Congee | Smoked Trout Roe	57
WA Marron | Caramelised Parsnip Purée | Kaffir Lime Leaf Crumble	68
Grilled Bluefin Ahi | Koshihikari Rice | Aged Garlic Shoyu	48

Woodfired Meat | I Aloha Aina

Huli-Huli Dry-Aged Half Duck | Smoked Plum Purèe A GF	77
Lumina Farm Lamb Trio | Pumpkin Purée | Mint & Crème Fraîche | 100g A GF	55
Smoked Western Plains Pork Loin | Sweet Potato Purée | Grilled Chayote Shoots | 300g	72
Blackmore Farm Wagyu Lasagna | White Sauce 18-Month Comte | Pecorino Romano	65
Full-Blood Wagyu Tenderloin | Mbs 9+ A GF	85 per 100g
Full-Blood Wagyu Striploin | Mbs 9+ A GF	85 per 100g
Little Joe Australian Tenderloin | Grass-fed | 220g | Mbs 4+ A GF	130
Full-Blood Wagyu Rib-Eye | 300g | Mbs 9+ A GF	165

Chef's Prime Selection

Blackmore Farm Full-Blood Wagyu OP Rib | 1.2kg | Mbs 9+ A GF	396
Porterhouse Full-Blood Wagyu | 1.2kg | Mbs 9+ A GF	398

#ButchersBlockSG

Menu subject to change and availability

Bring home a meticulously curated selection of dry-aged steaks, artisanal spam, seaweed butter and milk bread from the Larder. Please enquire with us for our takeaway menu.

(A) Alcohol (GF) Gluten-free (LF) Lactose-free (N) Nuts (P) Pork (V) Vegetarian (VG) Vegan Sustainable (SL) Sourced Locally

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and service taxes.