LUNCH: WED TO SAT

BAR MENU

DINNER: 7 NIGHTS

PREMIUM GRADED ROCK OYSTERS

Fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 48 dozen | 92

add oscietra caviar | 12 each

CAVIAR BUMP & VODKA

Oscietra caviar (5g), nitro belvedere 10 vodka shot | 56

Full caviar service available upon request

SNACKS

WARM MARINATED GREEN OLIVES 14

SPICED HONEY ROASTED NUTS 14

EDAMAME, KOMBU SALT, TOGARASHI 16

WHIPPED PERSIAN FETA, TRUFFLE HONEY, CHARCOAL GRISSINI 16

SWEET POTATO FRIES, SRIRACHA MAYO 16

ORGANIC HUMMUS, GARLIC ROTI, CHILLI OIL 18

DUCK LIVER PÂTÉ, DATE JAM, SOURDOUGH 22

ORTIZ ANCHOVY CROSTINI 26

TAPAS STANDS

Designed to be enjoyed by 2 - 4 guests

O BAR SIGNATURE TAPAS STAND 90

Selection of housemade breads & dips, kingfish crudo, burrata cheese, steak tartare

CHARCUTERIE & CHEESE STAND 98

Served with blood plum & sour cherry jam, smoked chicken fat brioche

TASTE OF THE SEA SHARING STAND 160

East 33 rock oysters (4), kingfish crudo, spanner crab, king prawns, grilled scallops, salmon caviar & fresh bread

O BAR SIGNATURE DESSERT STAND 65

Selection of signature nitro desserts, ice creams & sorbets

SWEETS & CHEESE

PISTACHIO ICE CREAM 22

Rose meringue

VALRHONA CHOCOLATE TART 26

Miso salted caramel, raspberry sorbet

PREMIUM CHEESE PLATE 65

Selection of five ripe cheeses, housemade chutneys, jams & crisp breads

HAND-MADE PETIT FOUR PLATE 24

70% Andoa Noir & dulce de leche, 40% jivara golden honeycomb rocks

SMALL PLATES

HIRAMASA KINGFISH CRUDO 36

Ponzu dressing, charred citrus, coriander, sesame

SMOKY SWEETCORN FALAFEL 26

Labneh, crushed mint, pistachio za'atar

GRASS-FED STEAK TARTARE 34

Smoked dashi cream, purple radish, seaweed crackers

BURRATA CHEESE 28

Grilled tomato bread, marinated sweet peppers & basil

SALT & PEPPER CAULIFLOWER 28

Sansho chilli, lime aioli

SPICY SALMON FISHCAKES 34

Cabbage slaw, kimchi mayo

XO DUCK SPRING ROLLS 32

Royal soy & plum dip

LARGE PLATES

WAGYU CHEESEBURGER 38

American mustard, pickles, jack cheese & fries

CASARECCE PASTA 'CACIO E PEPE' 38

Reggiano, pecorino, stracciatella, butter & black pepper

Add smoked speck | 10

BUTTERMILK FRIED CHICKEN 36

Grilled roti bread, lettuce, pickled chillis, garlic mayo

BAKED MISO COD FILLET 48

Miso marmalade, glazed carrots, lime, basil

MINUTE STEAK 48

Grass-fed rump, chimichurri, confit garlic & pink pepper butter, fries

ROCK LOBSTER RAVIOLI 68

Flaked crab, wilted greens, saffron & tomato broth

Add Oscietra caviar | 25

SIDES

LIVING LETTUCE 18

Salad cream, salted baby cucumber, sourdough crumbs

GARLIC POTATOES 18

Twice cooked kipflers, rosemary salt, french butter

SHOESTRING FRIES 18

Truffle cheese, truffle hot sauce

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill (Monday - Saturday). A 15% surcharge applies on Sunday and public holidays. All card transactions incur a 1% surcharge.