

Healthy goodies and seriously raw food! Raw food can be a healthy lunchtime dish, or it can be a way of life. The health benefits are numerous. It is a cuisine ideal for those who prefer a vegetarian lifestyle with no meat, seafood, or eggs. Meat and seafood, if used, are served either dehydrated or in their natural state.

Incorporating an all-over healthy attitude to food, we use only whole grains, organic herbs, in-house cured and pickled foods that are low in salt, unpasteurized, and not deep-fried. Our focus is to use organic produce, which is healthy, along with nutritious proteins such as sprouting seeds, grains, nut milk, soy, almond, beans, and pulses.

Rather than refined white flour, we offer wheat alternatives such as oats, quinoa, millet, rye, spelt, buckwheat and barley. And instead of artificial sweeteners, our creative team of chefs uses natural sweeteners like honey, raw sugar, palm sugar, apple concentrate, fructose, and fruit purées to add depth and bring out the real flavor in each dish. Even our sauces and dressings are blended with uncooked oils, nut sauces, miso sauces, yogurt, olive oil, vegetable purées, and tahini to create scrumptious dishes that

Chef's Recommendation Locally Sourced Sustainability Certified

D Milk E Eggs F Fish C Crustaceans P Peanuts TN Tree Nuts SO Soy PK Pork MO Molluscs A Alcohol
SE Sesame V Vegetarian S Spicy VG Vegan GF Gluten Free LF Lactose Free

Kindly notify one of our team members if you have any allergies, intolerances, or special dietary requirements.
Prices are in USD and inclusive of 10% service charge and 17% Goods and Services Tax (GST)

SELECTION OF ORGANIC WINES

HALF BOTTLES

2023 Babich Sauvignon Blanc 84
Marlborough, New Zealand

2021 Whispering Angel 84
Côtes de Provence, France

WHITE WINES

2023 Domaine Hamelin Petit Chablis 129
Burgundy, France

2022 Roche de Bellene Mâcon Villages 148
Burgundy, France

ROSÉ WINE

2024 Chateau Les Valentines 135
Côtes de Provence, France

RED WINES

2023 Allan Scott Marlborough Pinot Noir Black 142
Marlborough, South Island

WORLD'S WATER (H2O)

STILL WATER

Bon Aqua 5
Evian 14
Acqua Panna 14
Voss 15

SPARKLING WATER

Schweppes 6
San Pellegrino 12
Perrier 14
Voss 15

ON ARRIVAL

Raw Style Asian Bites

REFRESHING AND ENERGETIC LIQUIDS

Melon Gazpacho V VG — 28
Melon, jalapeno, cucumber, ginger, celery, iceberg
matcha, sunflower seeds

SALAD: NUTRITION BOWL

Smashed Cucumber Salad SO SE V — 28
Red radish, Sriracha, sesame seeds, sesame oil, bulldog sauce

Fennel & Blood Orange Salad V VG — 32
Pickled fennel, arugula, raisins, cucumber, maple yuzu dressing

Corn & Avocado Salad SO SE V D — 28
Corn, cucumber, avocado, edamame, sesame yuzu dressing

SIMPLICITY OF INSPIRATION

Ceviche F — 36
Reef fish, sweet potato, chulpi corn, onion, coriander, leche de tigre

Crudo F — 36
Reef fish, capers, aji panca, coriander

Avocado Carpaccio SE V VG — 32
Truffle paste, balsamic pearl, hajikami, horse radish, sesame seeds

BEYOND YOUR IMAGINATION

Salmon Tartar E SO SE F — 41
Salmon, salsa verde, ikura, avocado puree, red radish
goma dressing, rice cracker

Fresh Sashimi (3 Slice Each)

3 Kinds F — 39
Salmon,Tuna, Reef Fish

5 Kinds C F SO — 62
Salmon, Tuna, Hamachi, sweet prawn, reef fish
served with wasabi, soy sauce, pickle ginger

Wagyu Beef Tartare SE E — 62
Mustard mayo, egg yolk, shiso leaves, scallion, furikake powder

TO SHARE THE PASSION

Tuna Pizza Raw Style D SE F — 41
Yellowfin tuna sashimi, crunchy seaweed, dehydrated dough, jalapeños, anchovy aioli

SWEET TEMPTATIONS

Chia Seed And Mango Trifle TN D — 28
With almond-poppy seed sponge, blueberries and coconut cashew nut cream

Sliced Tropical Fruits With Lime — 26

Selection of Ice Cream D

Chocolate	1 scoop	8
Vanilla	2 scoops	13
Strawberry	3 scoops	18

Selection of Sorbet VG

Lime	1 scoop	8
Mango	2 scoops	13
Coconut	3 scoops	18
Green Tea		

SCAN TO VIEW OUR DIGITAL MENU