

LIGHT BITES

EDAMAME PODS
plain or black bean and chilli (VG) 4

SHISHITO PEPPERS (V) 7

HONEY GLAZED PORK BELLY SQUARES
fennel pickle 8

SHRIMP TEMPURA
kaffir lime, sweet chilli sauce 18

VEGETABLE GYOZA
ginger soy sauce (V) 10

SOFT SHELL CRAB
spicy tempura, mango salsa, fried glass noodles 16

RAW AND SUSHI

SALMON TARTARE TACOS
avocado and pink pickles 12

ASIAN BEEF TARTARE
*Gougang mayonnaise
and pickled shallot rings 16*

TUNA POKE
*avocado, mango, brown rice,
soya, crispy wontons 18*

HOME HOUSE ROLL
salmon, spicy tuna, avocado, cucumber and volcano sauce 19

SALMON ROLL
brown rice and sesame 16

FUTOMAKI ROLL
inari tofu, mixed vegetables (V) 14

ICED SASHIMI PLATTER (18 pieces) 35

HOME HOUSE SUSHI ROLL PLATTER (18 pieces) 35

SALADS

SMOKED CHICKEN
green papaya, mango and cucumber 14

BURNED STRAWBERRY
*avocado, Cashel blue cheese, pine nuts, super seeds,
aged balsamic (V) 12.5*

OCTOPUS SALAD
fennel, endive, citrus, dill 16

MAINS

LAMB CHOPS
baby aubergine, morning glory, green miso 28

PRAWN PAD THAI 20

AGED BEEF BURGER
Gougang mayonnaise, yuzu cucumber pickles 14

FILLET OF BEEF
king oyster mushrooms, baby gem, yakiniku sauce 34

STONE BASS
*yuzu, enoki mushrooms,
truffle, sweet chilli 28*

THAI GREEN CURRY
*vegetables, coconut, jasmine rice (V) 15
add chicken 18*

SIDES 5

BOK CHOI STIR FRIED VEGETABLES JASMINE RICE
GRILLED ASPARAGUS BROWN RICE SKIN ON FRIES

DESSERTS

MANGO PUDDING
*coconut sorbet, pomelo
palm sugar sauce 7*

SESAME CAKE
lime sorbet, pineapple jam 7

CHOCOLATE CREME BRULEE
cherry compote 7

MOCHI ICE CREAM SELECTION 6

CHAMPAGNE	<i>By the glass 125ml</i>	<i>By the Bottle</i>
MOËT & CHANDON <i>Brut Impérial NV</i>	12.5	68 <i>Magnum 150</i>
VEUVE CLICQUOT PONSARDIN <i>Yellow Label, Brut NV</i>	18	95 <i>Magnum 200</i>
LOUIS ROEDERER <i>Brut Premier NV</i>		90
BOLLINGER, SPECIAL CUVÉE <i>Brut NV</i>		100
MOËT & CHANDON ICE IMPÉRIAL <i>The first Champagne enjoyed over ice</i>	20	110
RUINART, BLANC DE BLANCS <i>Brut NV</i>	23	135 <i>Magnum 270</i>
MOËT & CHANDON ICE IMPÉRIAL, ROSÉ	25	150
KRUG, GRAND CUVÉE <i>Brut NV</i>		325
DOM PÉRIGNON <i>Brut 2009</i>		290 <i>Magnum 620</i>
CHAMPAGNE ROSÉ	<i>By the glass 125ml</i>	<i>By the Bottle</i>
MOËT & CHANDON <i>Rosé Impérial NV</i>	17	90 <i>Magnum 200</i>
BOLLINGER ROSÉ <i>Brut NV</i>		125
BILLECART SALMON ROSÉ <i>Brut NV</i>		150 <i>Magnum 300</i>
RUINART ROSÉ <i>Brut NV</i>	23	135
DOM PÉRIGNON ROSÉ <i>Brut 2004</i>		530
CRISTAL ROSÉ <i>Louis Roederer, Brut 2007</i>		625
ENGLISH SPARKLING		
HATTINGLEY VALLEY, CLASSIC RESERVE <i>Hampshire, England, Brut NV</i>	11	60 <i>Magnum 130</i>
HATTINGLEY VALLEY, BLANC DE BLANCS <i>Hampshire, England, Brut NV</i>	17	95
100 NYETIMBER, CLASSIC CUVÉE <i>West Sussex, England NV</i>		100
SPARKLING SAKE		<i>By the Bottle 300ml</i>
MIO <i>Shochikubai Shirakabegura, Hyogo</i>		24
WHITE WINE	<i>By the glass 175ml</i>	<i>By the Bottle</i>
PÉ BRANCO, HERDADE DO ESPORÃO <i>Alentejo, Portugal 2017</i>	7.5	27
SAUVIGNON BLANC 'RESERVA', VINAMAR <i>Casablanca Valley, Chile 2017</i>	9	35
RIESLING 'QUEEN OF WHITES' <i>Trocken, Tësch, Nahe, Germany 2016</i>	11	42
PINOT GRIGIO, MARJAN SIMCIC <i>Goriska Brda, Slovenia 2017</i>	13	50
CHABLIS <i>J-P et Alexandre Ellevin, Burgundy, France 2016</i>	15	58
POUILLY - FUMÉ 'LES DUCHESSES' <i>Domaine Laporte, Loire, France 2017</i>	16.5	60
CHARDONNAY, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2016</i>	18	72
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2018</i>	19	76

ROSÉ WINE	<i>By the glass 175ml</i>	<i>By the Bottle</i>
CHÂTEAU GASSIER, 'ESPRIT GASSIER' <i>Côtes de Provence, France 2017</i>	10	38 <i>Double magnum 160</i>
BANDOL ROSÉ, DOMAINE LA SUFFRÈNE <i>Provence, France 2017</i>	13.5	54
WHISPERING ANGEL, CHÂTEAU D'ESCLANS <i>Côtes de Provence, France 2017</i>		69 <i>Magnum 135</i> <i>Double magnum 240</i>
PROVENCE ROSÉ, DOMAINE OTT*		
CLOS MIREILLE, COEUR DE GRAIN <i>Côtes de Provence, France 2017</i>		93 <i>Magnum 185</i>
RED WINE	<i>By the glass 175ml</i>	<i>By the Bottle</i>
KRATOŠIJA, VINARSKA VIZBA <i>Tikveš, Skopje, Macedonia 2018</i>	7.5	27
CARMENERE 'RESERVA', VINAMAR <i>Casablanca Valley, Chile 2017</i>	9	35
RIOJA RESERVA, RAMON BILBAO <i>Spain 2014</i>	11	42
SHIRAZ / CINSULT, EXTREME VINEYARDS <i>Bonfire Hill, Western Cape, SA 2016</i>	13	48
CHÂTEAU CAILLETEAU BERGERON 'PRESTIGE' <i>Blaye - Côtes de Bordeaux, France 2014</i>	15	57
BOURGOGNE, PINOT NOIR <i>Domaine R. Rossignol Changarnier, France 2014</i>	16.5	61
MALBEC, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2016</i>	18	67
COCKTAILS		14
MOJITO <i>Bacardi Carta Blanca, lime, sugar syrup, mint, top with soda. Add a splash of flavour to it: Mango, Strawberry, Raspberry, Passion fruit.</i>		
JASMINE SPRITZ <i>Tanqueray gin, Muyu Jasmine Verte, soda, Prosecco and mint.</i>		
ESPRESSO MARTINI <i>Belvedere vodka, espresso and Kabliia</i>		
BLACK BISON <i>Ketel One vodka, Crème de Mûre, blackberry purée, apple juice, lime and vanilla syrup</i>		
THE WHISKY HIGHBALL <i>Bulleit bourbon, Antica Formula and a ginger ale finish</i>		
APEROL SPRITZ <i>Aperol, Prosecco and soda, orange</i>		<i>Gls / Jug</i> 14 / 35
PIMM'S COCKTAIL <i>Pimm's with fresh fruits, mint, topped with lemonade</i>		14 / 35
ROSE SANGRIA <i>Rose wine, Grand Marnier, strawberry, orange, apple, soda</i>		14 / 35
NON-ALCOHOLIC COCKTAILS		7
ART DECO <i>Blackberries, mint, raspberry syrup, apple and cranberry juices.</i>		
BLOODY SHAME <i>Tomato juice mixed with our very own spices</i>		
ICED TEAS AND COFFEE		6
BOTANIC LAB TEAS		
YERBA MATE <i>Jalapeno, lemongrass and ginger</i>		
GREEN TEA <i>Yuzu and citrus</i>		
DAMIANA <i>Grapefruit and thyme</i>		
ICED COFFEE		
BEERS 6		
LAGER <i>Heineken</i>	PALE ALE <i>Meantime Pale Ale</i>	DRAUGHT <i>Birra Moretti</i>
<i>Hop House 13</i>		CIDER 7 <i>Sassy Rose Cider</i>
		<i>Beavertown Lager</i>