

atē

Please note alterations to dishes cannot be made due to pre-prepared bases.
All dishes are made fresh-to-order, this may take some time in busy periods
An automatic service charge of 10% will be billed for parties of 8 or more without exception
Please note bills will not be split more than 3 ways

PLEASE LET YOUR SERVER KNOW IN CASE OF ANY ALLERGIES

- | | | | |
|------------|---------|-----------|------------|
| vegetarian | vegan | spicy | gluten |
| peanuts | alcohol | dairy | fish |
| tree nuts | egg | shellfish | strawberry |
| mustard | sesame | soya | celery |

FOOD

SMALL PLATES

Fjord Trout Ceviche

lime & passionfruit leche de tigre, tomato fondue, pressed apple & cucumber, pickled pumpkin, pink peppercorn oil

1800



Charred King Banana Prawns

chermoula, yuzu/cocounut cream, crumbed spiced okra

1800



Tomato & Fontina Arancini

onion broth, tomato-dusted rice crisp, sriracha mayo, beurre blanc, manchego

1500



Pepperonata

grilled pepper, potato, Romesco, basil cream, cashew pangrattato, cranberry/cinnamon toast

1500



Pork Belly & Black Olive Taco

24-hour pressed pork belly in beer master stock, gochujung, orange marmalade, herb salad in coconut hot & sour dressing, makrut lime mayo

1100



Miso-Glazed Cod in Chraymeh Emulsion

hawajj spice, aniseed drink, harissa, sesame flat bread, rosemary and lemon zest ash

SUBJECT TO AVAILABILITY

1600



Tuna Tartare

sriracha mayo, ponzu, orange, dill oil-drizzled labneh, peas in mint oil, cherry tomatoes in lemon, mint, fried sage, cheddar & herb biscuits

1600



We Went Back To The Chicken Taco

karaage chicken, makrut lime leaves, sriracha mayo, fried garlic, pickled daikon, black sesame, coriander taco

1000



Mushroom Dumpling

mushroom XO, aromatic broth, fried onions, scallion ribbons, red chilli, roasted peanuts

1600

VEGAN OPTION AVAILABLE



Eggplant Tataki

ponzu/chilli oil/orange/soy dressing, togarashi, litchis, green bean vermicelli, sriracha mayo, daikon, scallion ribbons, red chilli

1300

VEGAN OPTION AVAILABLE



Crying Tiger Beef

crying tiger sauce, green bean vermicelli, green chilli, jalapeño, cherry tomato, basil

1900

WE RECOMMEND THIS DISH BE ORDERED MEDIUM-RARE/MEDIUM



Pajeon (Korean Scallion Pancake)

tonkatsu sauce, miso mayo, Asian herbs

1500

VEGAN OPTION AVAILABLE



Tofu Taco

salt & pepper tofu, coriander taco, sriracha mayo, smoked green nahm jim, pickled lime, onion, fried curry leaf, green olive

900

VEGAN & GLUTEN-FREE OPTIONS AVAILABLE



Baked Labneh & Tomato Tart

assorted tomatoes, basil, baby spinach, dehydrated tomato powder, parsley oil, balsamic-thyme-roasted onions

1400



Martin's Lamb Rendang Taco

sundried tomato tortilla, slow-cooked lamb rendang, scallions, pickled cucumber, miso mayo, lemon, sesame seeds, coriander

1200



Gnocchi Gorgonzola

pear, walnut

1700



Veracruz Snapper Ceviche

green olive, capers, pickled chilli, cherry tomatoes, ricotta & tomato chilli jam, cranberry & cinnamon toast

1600



LARGE PLATES

Slow-Cooked Lamb

harissa, za'atar, tahini, pomegranate, toasted almonds, fried baby potatoes

3200



Red Snapper in Fennel & Anchovy Beurre Blanc

bacon jam, fennel/coriander/mange toute/tangerine salad, citrus/honey/dijon dressing, coconut rice

3300



28 Day Aged Sirloin in Gorgonzola Cream

toasted walnuts, fermented chilli & orange honey, braised cabbage in soy butter

3500



Fermented Chilli Butter Prawns

french fries

4500



Nduja-Stuffed Calamari

salmoriglio, iranian pilaf

3200



Steak Au Poivre & Frites

28 day dry aged sirloin, brandy & green pepper sauce, yoghurt marinated fried finger chillies, capers, bone marrow butter

SERVED WARM

3800



Spinach & Pea Cream Gnocchi

green peas, parmesan, maple-balsamic reduction, ricotta

2100



Eggplant/Tofu in Sticky Bean Sauce & Cape Malay Curry

rice, tomato jam

1900



Tagliatelle

pecorino romano cream, sun dried tomatoes, mushrooms, baby spinach, parmesan, parsley oil

1900

2100 with chicken



Tomato Seafood Risotto

prawns, calamari, snapper, truffle oil, basil

3000



SIDES

700

French Fries

herb seasoning, gazpacho ketchup



Seasonal Greens

pickled rhubarb in olive oil & balsamic vinegar, parmesan



Coconut Rice



Braised Green Beans

spicy tomato, fried green olives, yoghurt



DESSERT

Tiramisù

lady fingers/mascarpone/spring valley coffee/marsala wine

1200



Chocolate & Blood Orange Ganache Cake

1200



Lemon Curd & Blueberry Tart

with pistachio gelato and candied lemon peel

1400



Gelato

please ask your server for our available selection

900



Cranberry, Marzipan & Chocolate Tart

1300



Passion Curd & Chocolate Mousse Tart

1300



OUT OF STOCK
BUT EXPECTED BACK SOON!

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