

EAT SUM THING

SMALL THINGS

Umami Fries \$14

Straight-cut fries seasoned with umami seasoning. Served with a slow roasted garlic aioli

Mushroom Tteobokki "Gnocchi" \$18

Tteobokki "gnocchi" tossed with a medley of sauteed mushrooms in a lemon butter sauce, topped with onsen tamago and smoked salt

Charred Padron with Asian Romesco \$18

Blistered padron peppers served with Asian inspired romesco sauce - lao gan ma, roasted garlic, grated ginger, and fried garlic chips

Spicy Drumlets \$18

Chicken drumlets coated in house-made spicy hot sauce emulsion. Served with a slice of lime

Kecap Manis Karaage \$18

Japanese style chicken karaage, kecap manis glaze, bawang goreng, toasted sesame seeds. Served with sambal mayo

Spiced Mackerel Nuggets \$18

Deep-fried muar mackerel otah spiced nuggets. Served with citrus mayo

Charred "Baba Ganoush" Dip \$20

Triple-cooked russet potato chips, charred eggplant hummus with brown butter anchovy

Grilled Hispi Cabbage \$22

Hispi cabbage cooked over coals, citrus pistachio EVOO, brown butter anchovy, shaved grana padano, cucumber pearls

Mac and Cheese Balls \$22

Deep-fried triple cheese macaroni pasta, balsamic glaze drizzle, shaved grana padano

"Bak Kut Teh" Spring Rolls \$22

BKT marinated Pork shoulder wrapped in puff pastry with cabbage and carrots. Served with braised peanut soy aioli

Ribeye Tteobokki Skewers \$22

Bulgogi marinated ribeye, deep-fried tteobokki coated in spicy "Korean" sauce cooked over coals

Dumpling Carbonara \$22

Chicken and cabbage dumplings seared and cooked in chicken jus. Served with guanciale, cracked black pepper, grana padano, egg yolk, and butter emulsion

Roasted Veggies and Squash Cream \$22

Seasonal selection of roasted vegetables, herby charred squash cream blend, topped with dehydrated mushroom crumble, and sourdough breadcrumbs

Salmon Rilette Brioche \$24

Norwegian salmon poached in aromatics, smoked salmon, citrus mayo, toasted brioche, citrus gel garnish

Burrata with Grilled Zucchini \$26

Sauteed and charred zucchinis marinated in smoked lemon vinaigrette, Puglia burrata, toasted pine nuts

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BIG THINGS

Orchazuke, Halibut & Grains \$36

Premium tea blend with dashi broth, Greenland halibut marinated with grated ginger, soy, and aromatics. Shoyu mirin Japanese rice, topped with furikake inspired seaweed sprinkles

Charred EST Chicken Rice \$29

Jasmine rice cooked in aromatic chicken broth, soy marinated sous vide chicken thigh finished over coals, grilled Polish-inspired chicken kabanossi sausage, and kai lan. Served with smoked oil and dark soy sauce

"Ramly" Wagyu Burger \$30

180g Wagyu beef patty seared with brown butter, wrapped in egg pancake, brioche bun, romaine slaw, topped with EST special sauce

Beef Rendang Pasta \$34

Beef chuck slow-cooked in ragu rendang sauce, tossed with wavy mafaldine pasta. Served with green sambal

Steak Frites \$42

200g Ribeye Reserva MS 3+ basted in French-inspired herb butter, with duck fat russet potato fries and beef jus

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NATURAL WINES

RED

Roxanne the Razor "NAND" 2022 \$20 / \$95

Australia-Montepulciano, Negroamaro-Nero d'Avola

Pretty Boy Rosato 2023 \$20 / \$95

Australia-Sicily, Nero d'Avola

Domaine De Andezon - Cote du rhone 2020 \$120

Rhone, France - Andezon

Brand Bro "Pur" Pinot Noir 2021 \$120

Pfalz, Germany - Pinot Noir

Cosmic "Gratuid" Cabernet Franc 2021 \$130

Penedas, Spain - Cabernet Franc

SRC Etna Rosso 2020 \$140

Sicily, Italy - Etna Rosso

WHITE

Screaming Betty- Vermentino 2023* \$20 / \$95

Australia-Tuscany, Vermentino

CLOS DE TUE-BOEUF Vin Blanc 2022 \$120

Loire, France - Sauvignon Blanc

LONGARICO "Nostrale" Catarratto 2022 \$120

Sicily, Italy- Catarratto

BK Wines "Ovum" Gruner Veltliner 2022 \$130

Adelaide Hills, South Australia - Gruner Veltliner

Domaine Saint-Cyr La Galoche Blanc 2022 \$140

Beaujolais, France - Chardonnay

BEERS

OFFDAY LAGER (330ml Bottle) \$15

OFFDAY EASY IPA (330ml Bottle) \$20

OFFDAY HAZE (330ml Bottle) \$20

Hard Seltzer \$15

COCKTAILS

The Oriental Spritz \$25

Orientalist Gunpowder Gin, Pineapple & Shikwasa Umeshu, Tonic

Gin Sour \$25

Orientalist Gunpowder Gin, Campari, Orange, Lime, & Pineapple Juice

Negroni \$25

Orientalist Vodka, Vermouth, Campari, Cynar, Chocolate Bitters

Hibiscus Sour Plum Spritz \$25

Orientalist Vodka, Hibiscus Sour Plum Tea, Plum Bitters, Tonic

Apple Pie Sour \$25

Orientalist Vodka, Apple Chestnut Liqueur, Lemon Juice

Dragon Makgeolli \$25

Orientalist Dragon Whiskey, Makgeolli, Elderflower, Lemon Juice

Coffee Manhattan \$25

Orientalist Dragon Whiskey, Coffee Liqueur, Vermouth, Chocolate Bitters

Rum Old Fasioned \$25

Orientalist Solera 23 Rum, Gula Melaka, Angostura Bitters, Coconut Water

Masala Express \$25

Orientalist Solera 23 Rum, Yogurt Liqueur, Chai, Vanilla, Tea