

COLD

Popping Mini Tomatoes <i>Plum Juice</i>	\$12
Macerated Strawberries Salad <i>Green Apple Vinaigrette</i>	\$16
Amaebi Sashimi <i>Tapioca Cracker</i>	\$21
Shucked Oysters <i>Yuzu Kosho Mignonette</i>	\$22
Signature Cold Angel Hair <i>Sashimi Scallops</i>	\$34

COAL

Rustic Sourdough <i>Smoked Cultured Butter</i>	\$9
Stuffed Chicken Wing <i>Shrimp Farce</i>	\$21
Squashed Burrata <i>Charred Tomatoes</i>	\$24
Arare Foie Gras <i>Nashi Pear Compote</i>	\$29
Taramasalata Crab Toast <i>Oscietra Caviar</i>	\$29
Iberico Pork Presa <i>Char Siew Inspired</i>	\$30
Wild Grouper Taco <i>Pico De Gallo</i>	\$30
Grilled Tiger Prawn <i>Tom Kha Kai</i>	\$32

ENTRÉE

Aged Pineapple Fed Chicken <i>Sauce De Morel</i>	\$38
Atlantic Farmed Salmon <i>Caviar Beurre Blanc</i>	\$40
Spanish Octopus Tentacles <i>Nam Jim Dressing</i>	\$42
Pimentón Pork Secreto <i>Compressed Watermelon</i>	\$46
Red Argentine Shrimps <i>Squid Ink Risotto</i>	\$48

DESSERTS

Muscat Grape Sorbet <i>Chantilly Espuma</i>	\$14
Ember's Cheesecake <i>Almond Crumble</i>	\$16
Amaretto Tiramisu <i>Candied Macadamia</i>	\$20
Pistachio Knafeh Cake <i>Layered Ganache</i>	\$24

HOUSE CUTS, OVER WOODFIRE

GINA & GINIA RINEHART

In collaboration with Gina & Ginia Rinehart, daughters of Australia's renowned Rinehart family, Ember proudly presents 2GR Full-Blood Wagyu — a premium beef celebrated for its exceptional marbling, tenderness, and rich buttery flavour. Raised with a focus on superior full-blood genetics and hormone-free rearing, this wagyu represents the pinnacle of quality.

To highlight its natural umami depth, each cut is prepared over woodfire and served with chimichurri and sea salt.

2GR Wagyu Flank

\$38/100g
min. 200g

CHEF'S SELECTION

**Koji Aged ABG 150 days
Grain-Fed Ribeye 280g**

\$68

**USDA Prime Harris Ranch
Bone-In Short Ribs**

\$88

good for 2 - 3 to share

T-BONE STEAK

**Angus reserve 200 days Grain-Fed
T-Bone Steak**

\$178

subject to best market availability ~ 900g

COMPLEMENT YOUR STEAK WITH OUR FRESH PRODUCE FOR A MORE BALANCED PROFILE

Mesclun Salad

\$8

Grilled Green Asparagus

\$14

Potato Au Gratin

\$14

WATER

Acqua Panna 1000ml	\$11
San Pellegrino 1000ml	\$11

TEA

British English Breakfast <i>Black Tea Blend of Assam, African and Ceylon Tea</i>	\$7
Earl Grey Lavender <i>Black Tea with Oil of Bergamot, Lavender flowers</i>	\$7
Chamomile Dream <i>Chamomile, Lemon Verbena, Lemongrass, Marigold, Lavender</i>	\$7
Straits Chai <i>Sumatran Black Tea with Spices from the Orient</i>	\$7
Lemon Ginger Mint <i>Herbal Tisane and Peppermint, Lemon and Gingera Myrtle</i>	\$7

BEER

Asahi Super Dry 330ml	\$12
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COCKTAIL

Qiu Tian <i>Tequila, Peach</i>	\$25
Sunset Senerade <i>Malibu, Pineapple</i>	\$25
Purple Fantasy <i>Rum, Lychee</i>	\$25
La Vie En Rose <i>Gin, Cranberry, Egg White</i>	\$25

MOCKTAIL

Ember's Sunset <i>Grapefruit, Cranberry</i>	\$16
Cinderella <i>Cranberry, Orange, Lychee</i>	\$16

SPARKLING TEA

	Glass	Bottle
Copenhagen 'Bla' <i>Jasmine, White Tea</i>	\$18	\$98
Copenhagen 'Lysegron' <i>Sencha, Green Tea</i>	\$18	\$98