

COLD

Macerated Strawberries Salad <i>Green Apple Vinaigrette</i>	\$16
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
Charred Miso Eggplant <i>Roasted Leek, Portobello Mushroom</i>	\$20
Stuffed Chicken Wing <i>Shrimp Farce</i>	\$21
Squashed Burrata <i>Charred Tomatoes</i>	\$24
Iberico Pork Presa <i>Char Siew Inspired</i>	\$27
Arare Foie Gras <i>Nashi Pear Compote</i>	\$28
Taramasalata Crab Toast <i>Oscietra Caviar</i>	\$29
Wild Grouper Taco <i>Pico De Gallo</i>	\$30
Grilled Tiger Prawn <i>Tom Kha Kai</i>	\$32

ENTRÉE

Slow-Roasted US Prime Short Ribs <i>Hot Paprika Cheese Sauce, Pickled Daikon</i>	\$34
Atlantic Farmed Salmon <i>Caviar Beurre Blanc</i>	\$36
Seafood Paella <i>Live South African Abalone, Mussel, Tiger Prawn</i>	\$42
Spanish Octopus Tentacles <i>Nam Jim Dressing</i>	\$42
Red Argentine Shrimps <i>Squid Ink Risotto</i>	\$46
Pimentón Pork Secreto <i>Compressed Watermelon</i>	\$46

DESSERTS

Muscat Grape Sorbet <i>Chantilly Espuma</i>	\$14
80% Dark Chocolate Ganache with Orange Mascarpone <i>Hazelnut Feuilletine, Biscoff Base, Orange Guanaja</i>	\$19
Amaretto Tiramisu <i>Candied Macadamia</i>	\$20
Pistachio Knafeh Cake <i>Layered Ganache</i>	\$23

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

\$62

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

WHOLE CAKE

Ember Cheesecake

\$28

4 inch · Pre-order 3 days in advance. Subject to availability

BEVERAGE

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

Ember Old Fashion <i>Buffalo Trace Bourdon, Maple</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

All prices are subject to prevailing GST & service charge.