



## Vegetarian

Buffalo Burrata & Japanese Fruit Tomato Tomato Puree, Wild Rocket & 15 Years aged Balsamic	\$248
Italian Minestrone Shaved Parmigiano & Extra Virgin Olive Oil	\$148
Harlan's Wild Mushroom Cappuccino White Truffle Oil & Porcini Powder	\$148
Wild Mushroom Risotto Porcini, Chanterelle, Trumpet, Parmigiano & Black Truffle	\$328
Vodka Tomato Penne Pasta, Sweet Onion, Basil, Pepper, Parmesan & Tomato Crema	\$268

## Harlan's Sides

Arugula Salad with Aged Balsamic	\$88
U.S. Asparagus	\$88
Mixed Mushrooms	\$88
Baby Spinach	\$78
Mashed Potato	\$78
French Fries with Truffle Mayo	\$78

## Starters

### The Best Ham In Town

Iberico de Bellota D.O.P. - 42 Months Served with Wild Rocket, Melon, Grissini & Truffle Honey	\$388
Prosciutto di Parma - 24 Months Served with Wild Rocket, Melon, Grissini & Truffle Honey	\$248
Bruschetta	\$68/2pcs
Garlic Toast	\$48/2pcs

Crudo di Hokkaido Scallop & Sea Urchin Braised Daikon, Grapefruit, Radish & Citrus Dressing	\$268
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 Scottish Balik Salmon Beets Tartare, Cream Fraiche, Asparagus, Herring Caviars & Lemon Pearls	\$288
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U.S. Beef Carpaccio Roll USDA Prime, Foie Gras Terrine, Kale, Saffron Aioli & Shaved Black Truffle	\$348
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Foie Gras & Goose Rillettes Pan Seared, Apple Puree, Black Figs & Baguette Toast	\$288
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 Sous-Vided Italian Octopus Spanish Chorizo, Tomato Salsa, Pea Cress & Chipotle Mayo	\$288
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Harlan's Caesar Poach Egg, Crispy Parma Ham, Garlic Croutons, Capers Berries & Shaved Parmigiano	\$238
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Cold Cut Platter Smoked Salmon, Salami, Mortadella, Semi-Dried Tomato, Grissini & Sweet Pickled	\$278
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## Soups

- Ⓜ Maine Lobster Bisque  
Crab Meat Tartare \$188
- ✓ Italian Minestrone  
Shaved Parmigiano & Extra Virgin Olive Oil \$148
- ✓ Harlan's Wild Mushroom Cappuccino  
White Truffle Oil & Porcini Powder \$148

## Signature Pasta

- Ⓜ Spanish Red Prawns  
Risotto, Lobster Broth, Smoked Chili Paste,  
Shaved Bottarga di Muggine \$428
- Clams Vongole  
Linguine, Crispy Garlic, Basil,  
Parsley & a Touch of Chili \$288
- ✓ Vodka Tomato  
Penne, Sweet Onion, Basil, Pepper,  
Parmesan & Tomato Crema \$268
- Ⓜ Maine Lobster  
Spaghetti, Confit Garlic,  
San Marzano Tomato & Lobster Tomato Sauce \$348
- ✓ Wild Mushroom  
Risotto, Porcini, Chanterelle, Trumpet,  
Parmigiano & Black Truffle \$328
- French Langoustine & Sea Scallop  
Tagliolini, Dried Shrimps,  
Home-Made Semi-Dried Tomato & Shell Fish Jus \$388
- Duck & Black Truffle  
Ravioli, Confit Duck Meat,  
Porcini Mushroom Ragout & Black Truffle \$328
- Tiger Prawns & Octopus  
Cavatelli, Roasted Capsicum  
& Lemon Parmesan Paste \$328

## Seafood

- Alaskan Red Fish  
Lump Crab Meat, Saffron Aioli & Boullabaise \$388
- Atlantic Rock Cod  
Chorizo, Clams, Parsley, Lemon Butter Sauce \$408
- Ⓜ French Turbot  
Fava Beans, Shimeji Mushroom,  
Mashed Potato & Dashi \$468

## Turf

- USDA Prime Rib-Eye 12 OZ  
Roasted Whole Garlic, Truffle Mash  
& Mustard Veal Jus \$528
- Ⓜ 56 Degrees Cooked Australian Lamb Saddle  
Pistachio Crust, Pickled Radish,  
French Beans & Pumpkin Puree \$428
- Iberico Pork Presa  
Chichilo Marinated, Grilled Asparagus,  
Sweet Potato Fries & Sofrito \$428
- Charcoal Grilled Yellow Spring Chicken  
Honey Roasted Baby Carrot,  
Citrus Mesclun Salad \$388
- Sous-Vided French Pigeon Au Sang  
Mustard Apple Chutney, Escargot  
& Romesco Sauce \$428

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All prices are subject to 10% service charge

Ⓜ Signature Dish    ✓ Suitable for Vegetarians

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