

# flame

R E S T A U R A N T

## SIGNATURES from the JOSPER

### TO SHARE

<b>CRISPY SALMON</b> Crispy sushi rice, black pepper aioli, Madeira-mirin glaze	370
<b>WAGYU NUGGETS</b> Crispy ground wagyu filled with mozzarella and camembert, Japanese curry dip	570
<b>CHILI CRAB CROQUETTES</b> Singaporean style, cilantro dip	680
<b>SPICY TUNA TACOS</b> Togarashi mayo, tempura crunch, ebiko, crispy nori shell	570
<b>XO OYSTERS</b> Melted leeks, house made XO sauce	470
<b>FRESH-SHUCKED AKLAN OYSTERS</b> Mojito granita	370
<b>DUCK GYOZA</b> Foie gras, Soy-rice vinegar dip, togarashi	370
<b>JOSPER GRILLED BONE MARROW</b> XO, crispy shallots, toasted mantou	470
<b>BEEF CARPACCIO</b> Spice seared tenderloin, Sriracha mayo, soy-chili oil, shallots, and cilantro	680

### TO START

<b>FOIE GRAS "CHAWANMUSHI"</b> Tempura flakes, soy-dashi, spring onions	730
<b>SNAPPER CRUDO</b> Ikura, avocado mousse, furikake, radish, soy-wasabi, tapioca crisp	370
<b>SCALLOP CEVICHE</b> Ikura, red radish, pickled onions, chili, coconut-lemongrass cream, cilantro oil	680
<b>ORIENTAL SHRIMP SALAD</b> Crispy noodles, shredded cabbage, ginger sesame dressing, shallots, peanuts, Asian vinaigrette	470
<b>CHILLED ASIAN SALAD</b> Compressed watermelon, radish, sesame seeds, creamy ginger dressing	370
<b>MELON &amp; MOZZARELLA SALAD</b> Lemon-lime emulsion, mint, basil, Thai chili	470
<b>FLAME CAESAR SALAD</b> Crisp romaine, garlic croutons, queso de bola, smoked fish tinapa	370
<b>FOIE GRAS "SINIGANG"</b> Tonkotsu-tamarind broth, eggplant, cherry tomatoes, spinach	730
<b>SWEET CORN VELOUTE</b> Charred corn kernels, crispy prosciutto, spring onions and chive oil	370
<b>MUSHROOM CAPPUCINO</b> Black truffle flan, roasted king oyster and honshimeji mushroom	470

## BEEF

<b>RIB-EYE</b>	
Newport, PRIME 21 day dry-aged, bone-in, 800g	13,440
Excel, PRIME Black Angus, Colorado US, 300g	4,970
Okan MS5+, Full blood Wagyu, Western Australia, 300g	7,240
Black Market MS5+, 270 days grain-fed, Pure Black Angus, Rangers Valley, Australia, 300g	4,660

<b>RIB CAP</b>	
Okan MS7-9+, Full blood Wagyu, Western Australia, 300g	4,660

<b>STRIPLOIN</b>	
Oita A5, Full blood Wagyu, Japan, 200g	7,240
Creek Stone, Prime Black Angus, US, 300g	4,140
Tajima MS6+, Grain-fed, NSW Australia, 300g	5,170

<b>PORTERHOUSE</b>	
Sterling Silver, Prime Black Angus, US, 800g	6,210

<b>TENDERLOIN</b>	
Harris Ranch, Prime, US, 200g	4,660
Excel, Certified Black Angus, US, 200g	2,590
Shimo MS 7-8+, Full blood Wagyu, Australia, 200g	5,690
Black Onyx MS3+, Grain-fed, pure Black Angus, Victoria, Australia, 200g	4,140

## PORK

<b>"JOSELITO" IBERICO - SALAMANCA, SPAIN</b>	
Secreto, 250g	3,620
Solomillo, 200g	2,280

<b>BONE-IN</b>	
Pork tomahawk, US, 600g	2,070

## LAMB

<b>RACK</b>	
Superior Farms, Colorado, US, 400g	3,620

## SEAFOOD

<b>NORWEGIAN SALMON</b>	1,560
<b>JUMBO PRAWNS</b>	1,560

### LAND

<b>USDA BEEF SHORT RIBS GALBI</b> Cooked at low temperature for 48 hours, then charcoal-grilled, kimchi fried rice, pickled vegetables "banchan"	2,590
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<b>LAMB SHANK BIRYANI</b> Coconut-curry, basmati, crispy shallots, cilantro, puff pastry, mango chutney, Tomato-red onion relish	1,560
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<b>JOSPER GRILLED CHICKEN</b> Marinated and charcoal grilled, romaine, red radish, soy-cured egg yolk, steamed rice, furikake	1,140
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<b>OUR KARE-KARE</b> Cashew crusted pork hoc and oxtail, grilled eggplant and French beans, crispy banana heart and flowers, rich peanut sauce, bagoong rice	1,140
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### SEA

<b>CRISPY SOFT SHELL CRAB</b> Crab rice, fish sauce, egg parcel, tomato-green mango salad	1,250
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<b>MISO GLAZED CHILEAN SEABASS</b> Soy-dashi sauce, charred leeks, mushrooms, soba noodles, carrots	2,380
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<b>TAKEOUT LOBSTER FRIED RICE</b> Free range egg, chorizo Macau, char siu pork, Homemade "bakkwa", grilled lobster	1,560
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<b>"FAUX CARBONARA"</b> "Squid noodles", double-smoked bacon, Parmesan, egg yolk, squid ink tuile, garlic bread	780
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### SIDES

<b>STEAK HOUSE FRIES</b> Pecorino cheese, bacon, black pepper	260
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<b>POTATO PURÉE</b> Horseradish, roasted garlic, parsley	260
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<b>CREAMED SPINACH</b> Blue cheese-ricotta cream	260
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<b>BAKED TOMATOES</b> Black pepper, fennel, Parmesan	260
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<b>PAN-ROASTED MUSHROOMS</b> Madeira-mirin glaze, scallions, crispy garlic	260
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<b>CLASSIC POTATO GRATIN</b> Gruyère crust	260
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<b>CHARRED ASPARAGUS</b> Squeeze of lemon	260
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<b>BAKED MAC &amp; CHEESE</b> Truffle cream	260
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### TOP YOUR STEAK

Seared Jospet Scallops 260 • Seared Foie Gras 570
Two Sunny Side Up Eggs 160 • Grape & Onion Jam 160

### SAUCES

Green Peppercorn & Brandy 110 • Forest Mushroom 110
House Steak Sauce 110 • Asian Gremolata 110
Blue Cheese Hollandaise 110

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.  
Not all ingredients are listed in the menu. Please inform your waiter of any dietary restrictions.  
Rates are subject to prevailing service charge and taxes.