



LUNCH MENU

\$48⁺⁺

Oat Cube Bread with Seaweed Butter

1 Starter + 1 Main + 1 Dessert or Coffee or Tea

\$58⁺⁺

Oat Cube Bread with Seaweed Butter

2 Starters + 1 Main + 1 Dessert or Coffee or Tea

Starter

(Choose one/two for set)

Wild Mushroom Soup	\$17	Hamachi	\$27
5 Types of Mushrooms, Truffle Oil		Grilled Mango Ponzu Salsa, Pomelo, Shallot Chips	
Liberty Tartare	\$26	Farmer's Market Salad	\$22
Sambal Emulsion, Spicy Mustard, Egg Yolk, Aonori, Shoestring Potato		Kale, Chicory, Smoked Almonds, Romesco, White Balsamic Vinaigrette	
Prawn Pok	\$15	Add Chicken Breast +\$10 / Tiger Prawn +\$12 / Gochujang Salmon +\$15	
Crispy Tofu Pocket filled with Laksa Prawn, Chilli Coconut			

Main

(Choose one)

Gochujang Salmon Med Bowl	\$32	Char Siu Pork Belly +\$8	\$36
Hummus, Coconut Rice, Mint Yogurt, Tomato Cucumber Salad, Soft Boiled Egg		8hrs Lychee Smoked, Coconut Rice, Gado Gado Asian Salad	
Black Miso Cod +\$16	\$44	Impossible Katsu	\$32
Yuzu & Orange Beurre Monte, Avruga Caviar, Dill Edamame Mash, Salty Finger		Truffle Mushroom Sauce, Cabbage, Teardrop Peppers, Seasonal Truffle	
King Prawn Tagliatelle +\$4	\$34	Liberty Burger	\$32
Sambal Lobster Bisque, Tobiko Negi		Wagyu Burger, Liberty BBQ Sauce, Aged Cheddar, Bacon	
Bolognese Rigatoni	\$30	Impossible Burger	\$30
Mascarpone, 24mm Parmigiano-Reggiano		Grilled Impossible Burger, Cheddar, Caramelized Onion, BBQ Sauce	
French Chicken Breast +\$4	\$34	Wagyu Flank Steak +\$20	\$48
Madras Curry Corn Puree, Porcini Jus, Seasonal Vegetables		Australian Wagyu M56 Flank, Romesco, Brussels Sprout	
Summer Bliss Salad	\$30		
Heirloom Tomatoes, Burrata, Chili Vinaigrette, Teardrop Peppers, Olive Oil Caviar, Salty Finger			

Dessert

Daily Dessert	\$10
Burnt Cheesecake +\$3	\$14

Drinks

House White / Red	\$16
Cold Pressed Juice +\$5	\$10

Sides

Brussel Sprout	\$12
Mash Potato	\$12
Truffle Fries	\$12
Oat Cube Bread (2 pcs)	\$6
Impossible Nuggets	\$16