

THE IVORY PEACOCK

CHEF'S SELECTED OYSTERS

A SELECTION OF EAST & WEST OYSTERS, YUZU KOSHO MIGNONETTE
4 EACH 1 22 HALF DOZEN 1 44 DOZEN

SEA TOWER.....99
FRESH OYSTERS, POACHED PRAWNS, COCKTAIL SAUCE, OCTOPUS CEVICHE
CITRUS HABANERO & HERBS, MINI LOBSTER ROLLS

PRAWN COCKTAIL
COCKTAIL SAUCE, MARIE ROSE SAUCE 33 HALF DOZEN - 18 3 PCS

EMERALD BAR TUNA TARTARE.....28
AVOCADO MOUSSE, CUCUMBER, WASABI CAVIAR, RICE CRISPS

POKE BOWL.....21
CARROTS, CUCUMBER, CORN, EDAMAME, YUZU, MAYO, GOCHUJANG
+4 SALMON +6 TUNA

SPICY SALMON "TACOS".....24 PER 3PCS
KANZURI MAYO, FURIKAKE, BONITO FLAKES, SCALLION, WONTON CRISPS

TUNA FRIED RICE NIGIRI (GF).....24 PER 3PCS
KANZURI MAYO, SCALLION, CRISPY RICE

CRISPY JAPANESE CALAMARI (GF).....19
LIGHTLY FRIED & TENDER CALAMARI WITH ZESTY WASABI AIOLI

DEVEILED EGGS.....15 PER 3 PCS
HARD BOILED EGGS SOAKED IN SOY SAUCE, CHILI OIL PASTE, WHITE MISO,
CREAMY MOUSSE YOLK, FRIED SHALLOT
+10 SALMON ROE FORN

EVERYTHING SHISHITO PEPPERS.....12
CREAM CHEESE, EVERYTHING SEASONING, SEA SALT, LEMON ZEST

BRUSSEL SPROUTS.....14
ROASTED BRUSSELS, JAPANESE CHILI OIL, HOT HONEY, WHITE MISO SAUCE

ADDICTIVE CABBAGE (VG)(DF).....16
IZAKAYA STYLE CABBAGE, ROASTED KOMBU OIL, UMAMI VINAIGRETTE

TRUFFLE FRIES (RVG)(GF).....18
TRUFFLE ESSENCE, PARMESAN AIOLI, FRESH HERBS

CHICKPEA PANISSE FRIES (VG)(GF)(DF).....16
ROMESCO DIPPING SAUCE

PORK BELLY BAO.....19 PER 3PCS
SUCCULENT GLAZED PORK, APPLE, DAIKON & PEANUT SALAD

PEKING DUCK CROQUETTES.....18 PER 6PCS
GOLDEN CRISP SHELL, CREAMY HOISIN DIPPING SAUCE

THE IVORY CHICKEN.....9 PER PC
CRISPY CHICKEN, HOUSEMADE PICKLES, SZECHUAN HONEY BUTTER

KFC.....19 PER 6PCS
KOREAN FRIED CHICKEN, SPICY GOCHUJANG SAUCE

BEEF CARPACCIO.....28
THIN SLICED RAW BEEF, SRIRACHA AIOLI, PECORINO CHEESE, FRIED
CAPERS, FRISÉE SALAD, SPRING ONION YUZU, PICKLES

SMASHBURGER SLIDERS (RGF).....25 PER 3 PCS
BACON, PICKLED CHERRY PEPPER, CRISPY ONION STRAW

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS OR SHELLFISH
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*

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SALADS

CEASAR SALAD.....	16
CLASSIC CEASAR DRESSING, CROUTONS, GRILLED SCALLION +6 GRILLED CHICKEN +7 SALMON +7 SHRIMP +8 STEAK	
ENDIVE SALAD.....	20
BLUE CHEESE DRESSING, APPLES, CANDIED PECANS	
NICOISE SALAD.....	28
MIXED LETTUCES, SPRING VEGETABLES, HARD-BOILED EGG, SESAME SEEDS, SEARED TUNA	
STRAWBERRY, APPLE, & BURRATA SALAD.....	21
PROSCIUTTO, TOASTED WALNUTS, & BALSAMIC DRESSING	

PIZZAS – SANDWICHES

MARGHERITA PIZZA(RDF).....	26 PER 6 PCS
TOMATO SAUCE, BUFFALO MOZZARELLA, BASIL	
TRUFFLE MUSHROOM PIZZA(V).....	26 PER 6PCS
ROASTED MUSHROOMS, CARAMELIZED ONION, GOAT CHEESE, TRUFFLE OIL	
CRISPY CHICKEN SANDO.....	27
SWEET & SPICY GLAZE, TANGY PICKLES, MILK BREAD, FRIES	
FRENCH ONION BURGER.....	36
BRISKET BEEF, TRUFFLE AIOLI, GRUYERE, CARAMELIZED ONIONS, FRIES	

MAINS

PRAWN & LOBSTER NOODLES.....	32
CREAMY SPICY LOBSTER SAUCE, GRILLED PRAWN, CABBAGE, NOODLES	
ATLANTIC SALMON.....	42
PARSNIP PUREE, CARROTS, CELERY ROOTS, BROWN BUTTER LEMON SAUCE	
STEAK AU POIVRE FRITES.....	48
8oz BAVETTE, COGNAC CREAM SAUCE, CREAMED SPINACH, POMME FRITES	
NEW YORK STRIP STEAK.....	45
SWEET POTATO PURÉE, SAUTÉED BOK CHOY, KOREAN GALBI SAUCE	
HAND CHOPPED STEAK TARTARE.....	32
ROASTED TOMATOES, TRUFFLE CAPPERS, SHALLOTS, DIJON MUSTARD, LEMON, WORCESTERSHIRE SAUCE, PARSLEY, ORGANIC EGG, QUINOA RICE CHIPS	
BRAISED PORK BELLY.....	34
HOMEMADE SLOW COOKED BRAISED PORK BELLY IN 7 SPICES, SERVED WITH CREAMY POMMES PUREE AND ROASTED BABY CARROTS	

DESSERTS

STRAWBERRIES TRES LECHES.....	18
CHOCOLATE MOUSSE.....	12
DARK CHOCOLATE, BUTTER, EGGS	
BOMBOLONI.....	12
BRIOCHE DONUT, CINNAMON SUGAR CRUST, PANDAN ICE CREAM	
HOMEMADE PANDAN ICE CREAM.....	12
POWDERED MILK, HEAVY CREAM, EGGS, SUGAR, PANDAN LEAVES	

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