

DINNER

APÉRITIF

white peach bellini 1600

glass of champagne
Billecart-Salmon 2600

bills house saké, sakemirai,
junmai ginjo 2024, Yamaguchi 1050

The Botanist gin and yuzu collins 1600

bills negroni - gin, cynar
and aperol 1600

SMALL PLATES

nocellara olives and
marcona almonds 1200

iberico ham
reg 1400 lge 2300

courgette chips, nigella seed
and preserved lemon yoghurt 1800

crudités, raw sunflower seed purée
and tomato ezme 1800

smashed cucumber sesame salad, yuzu
dressing, peanut and silken tofu dip 1800

fresh ricotta, yellow tomatoes
and hazelnut gremolata 2100

mentaiko taramasalata on toasted
sourdough and sesame salt 2000

picked white crab, endive, green apple
and tobiko, sriracha aioli 2100

salt and pepper shrimp, green nuoc cham 2200

crispy five spice lemon chicken or tofu
and honey hoisin 1950

SALADS

pickled golden daikon, fennel, our green kimchi
and jasmine rice salad, yuzu dressing
+ steamed tofu or raw tuna 2300

coconut poached chicken salad,
green apple, watercress and avocado 2400

bills chopped - edamame, courgette,
cabbage, golden raisins, yellow beetroot,
corn and white wine vinaigrette 2100

add

steamed tofu 300

grilled halloumi - avocado 650

our salmon gravadlax - grilled chicken 680

PLATES, BOWLS

prawn and chilli linguine,
garlic and rocket 2600

roasted snapper, fennel, green olive
and caper salad, lemon butter 3100

shitake xo fried rice, szechuan pepper,
shredded daikon and ginger
+ soft shell crab or crispy tofu 2500

porcini-rubbed prime fillet steak,
fine onion rings and watercress 5200

shrimp burger, lemongrass dressing, aioli,
shaved radish salad and herbed fries 2800

parmesan crumbed chicken schnitzel,
creamed corn and vietnamese slaw 2900

sticky chilli belly pork, butter lettuce and
spring onion salad, roast peanuts 2900

our wagyu burger, tomato chilli jam,
aioli and herbed fries 3000 + gruyere 200

bills fragrant yellow curry, roast squash,
cucumber and ginger relish, jasmine rice
+ fish 2800 or tofu 2550

sides

bills green salad, yuzu kosho
and fresh ginger dressing 1450

tomato salad, basil and pickled
shallots, red pepper tapenade 1400

grilled broccolini, whipped soy
and pinenuts 1150

crispy 7 spice mezame potatoes 1000

SWEET

peach melba, milk ice cream
by Big Baby and honeycomb 1800

ricotta hotcakes, banana
and honeycomb butter 2400

cold drip coffee tiramisu 1600

coconut milk jelly, fresh mango
and sesame snap 1600

brown sugar pavlova, fresh pineapple
and yoghurt cream 1600