

We are a sharing style concept, all dishes will come out as and when they are ready. We recommend 2/3 dishes per person.

 - COGNITO RECOMMENDS

(VG) = Vegan
(V) = Vegetarian
(GF) = Gluten Free



APPETISERS

Oysters (Fried or Raw (GF)) 1 / 3 / 6 4.00 / 10.50 / 18.00
Tomato and Padek Vinaigrette, Sea Herbs

 Salmon Tostada / Tuna Tostada 8.75 / 9.75
Ceviche, Avocado Crema, Pickled Radish, Jalapeno, Yuzu Soy Dressing

Edamame (GF) (Vg) 6.00
Black Garlic Soy OR Spicy Toban Djan with fresh Mandarin

Makerel Kilawin (GF) 6.50
Cured Makerel, Crisp Green Apple, Burnt Garlic Soy Milk Dressing

SMALL DISHES

Pumpkin Kakiage (V) 8.75
Pumpkin Tempura, Coriander Chutney, Black Garlic Dust

 Nem Larb Mushroom Roll (GF) (V) 10.00
Spring Roll, Toasted Rice, Winter Herbs, Lime, Chilli

Wagyu Slider 11.25
Smoked Cheese, Mustard Leaf, Adobo Aioli

Whipped Tofu and Nam Prik Ong (GF) (VG) 9.00
Thai Tomato-Chilli Relish, Toasted Sticky Rice

 Crispy Pork Belly (GF) 10.75
Carmalised Palm Sugar, Choi Sum

Prawn Tempura 10.75
Katifi, Jeow Som Dipping Sauce

Fried Calamari (GF) 10.25
Day Boat Squid, Yuzu Mayonnaise, Lime Leaf

King Scallops (GF) 14.00
Pumpkin Kare Kare Sauce, XO Crumb, Annatto Oil

Crispy Lobster Pavé 12.50
Layered Potato, Lobster Mousse, Red Curry

A discretionary service charge of 8.5% will be added to your bill. We appreciate your support and hope you enjoy your experience with us!

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GRILL

Yakitori Chicken Skewers (GF) 9.00
Tamarind, Red Curry, Mandarin Chilli Dip

 **King Prawn Skewers (GF)** 10.25
Grilled Prawn, Black Pepper Palm Sugar, Burnt Lime

Ribeye Skewers (GF) 11.00
Coffee and Star Anise, Garlic and Shallot Crumb, Coriander

Venison Skewers (GF) 11.00
Tamarind Glaze, Forage Herbs

GYOZAS

STEAMED / FRIED

Vegetable (VG) 8.50
Parsnip, Koji Leek, Shallot Vinegar

Pork 9.50
Shallot Petals, Pork Crumb, Adobo

Prawn 10.50
Lemongrass XO, Chive

Signature Game Steamed Gyoza (3 PCS) 10.50
Lincolnshire Wild Game, Mak Khen Pepper Broth, Winter Vegetables

LARGE DISHES

Yaki Udon Noodles (VG) 13.00
Mixed Seasonal Vegetables,
Add Tofu 4.00
Add Chicken 4.00
Add Prawn 5.00
Add Crispy Duck 6.00
Add Venison 8.00
Add Ribeye 8.00

 **Cognito Katsu Chicken Roulade** 18.00
Chicken Thigh, Mushroom Duxelles, Ginger, Pak Choi, Garlic Rice

Day Boat Fish (GF) 22.50
Lemongrass Broth, Fermented Green Chilli, Sticky Rice

Carved Ribeye Steak (250g) (GF) 32.00
Tagu - Tagu, Roast Garlic Kinilaw, Onion Jus

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BAO BUNS

 Crab (One Bao)	8.85
<i>Tempura Soft Shell Crab, Adobo Aioli, Atchara Slaw</i>	
Roast Aubergine (VG)	9.50
<i>Tauco, Crispy Shallots</i>	
Oxtail	10.00
<i>Bulgogi, Mustard Leaf, Jaew Bong</i>	
Crispy Duck	11.00
<i>Preserved Plum Hoisin, Cucumber, Spring Onion</i>	

SIDES

Assortment of Pickled Root Vegetables (VG) (GF)	3.50
House Fermented Kimchi (VG) (GF)	4.00
Garlic Sticky Rice (VG) (GF)	4.50
Prawn Crackers (VG)	4.50
<i>House Made, Fermented Chilli Dust</i>	
Charred Hispi Cabbage (VG) (GF)	4.50
<i>Togarashi Yuzu Butter</i>	
Crispy Sea Salt and Black Pepper Fries (VG) (GF)	5.00
Miso Soup (VG) (GF)	5.00
Tempura Vegetables (VG)	6.00

SAUCES

Wasabi Mayo (GF)	1.50
Sriracha Mayo (GF)	1.50
Teriyaki Mayo (GF)	1.50
Jeow Bong (GF)	1.50
Katsu Mayo (GF)	1.50

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DESSERTS

Seasonal Sorbet (GF) (VG)	2.75 Per Scoop
<i>Ask for our flavour selection</i>	
Miso and Dark Chocolate Brownie	8.00
<i>Caramelised Banana, Vanilla Bean Ice Cream</i>	
Sticky Toffee Pudding	8.00
<i>Galangal Caramel, Vanilla Bean Ice Cream</i>	
 Sea Buckthorn Meringue Pie (GF Available on Request)	8.00
<i>Toasted Meringue, Yoghurt Sorbet</i>	
Mochi (VG Available on Request)	3.00 Per Mochi
<i>Ask for our flavour selection</i>	
Omakase Tasting Platter	27.00
<i>Indulge in a chef's selection of our Desserts, Ice Cream and Sorbet (Serves 2-3)</i>	

LIQUID
DESSERTS

Espresso Martini	9.75
<i>42 Below, Kahlua, Espresso, Vanilla</i>	
Cherry Bakewell	9.95
<i>Disaronno, Cherry Maraschino, Orgeat, Cranberry, Lemon</i>	
Irish Coffee	9.50
<i>Jamesons, Coffee, Demerara, Cream</i>	
Brandy Alexander	10.50
<i>Hennesy, White Chocolate Mozart, Dark Chocolate Mozart, Nutmeg, Double Cream</i>	
White Russian	9.95
<i>42 Below, Kahlua, Double Cream</i>	

DESSERT
WINE 50ML

Orange Muscat (15%)	5.00
<i>California, USA</i>	
Royal Tokaji (11%)	7.50
<i>Hungary</i>	