

What are we, a Karbon copy?

Hardly.

We cook with fire, flavour, and zero fluff.

Plates that punch. Bites that bluff.

No gimmicks. No ego. **Just bold, honest stuff.**



Small, savage, gone in a flash. These one-biters bring fire straight to your fingertips. Loud, loaded, and built for the bold perfect to kick off the night with a snap.

38 Josper Sourdough (D) (G) House sourdough, fired in the Josper. Served with seasonal butter and smoked olive oil. Flame-charred, torn by hand, gone in seconds. 58 Smoke Jam (D) (F) (G) Smoked brisket marmalade, grilled sourdough, house pickles, and smoked sour cream. Sweet heat, soft smoke, one heavy bite. Karbon Cigar (D) (F) (G) 38 Phyllo-wrapped smoked mackerel with cream and chives. Crisp, smoky, and ready to light up. Marrow Wheel (D) (F) (G) 48 Crisp churro ring, topped with smoked sour cream, burnt bone marrow, and caviar. Rich, rough, and ready.

Dietary Indicators

D - Dairy SB - Soy Bean E - Eggs SE - Sesame F - Fish N - Nuts G - Gluten PN - Peanuts S - Seafood



Torch Tartare (D) (E) (G) Beef tartare with kecombrang and black garlic aioli, served on brioche deep-fried in beef fat. Bold, floral, and raw.	58
Taquito Inferno (D) (E) (G) (S) Mongolian-spiced lamb in crisp mini tacos, with sriracha aioli and house-pickled onions. Hot, sharp, gone in two bites.	68
Wagyu Popscile (D) (E) (G) (SB) Ground wagyu glazed with soy, topped with truffle aioli and pickled kyuri. Bold bites, cold edge, deep flavor.	48





The build-up before the blaze. Smoke, spice, and tension in every bite. These dishes flirt with fire teasing the senses and setting the tone for what's to come.

88

68

58

58

Grill Garden Octo (D) (S)

Josper-grilled octopus with bell pepper, olive, potato, and cherry tomato, finished with extra virgin olive oil and lemon. Charred, fresh, and fiery.

The Charred Caesar (D) (E) (F) (G) (SB)

Whole romaine grilled over fire, topped with beef marmalade, sourdough croutons, and parmesan. Classic with a smoky kick.

Char & Shroom (D) (N)

Woodfire-grilled flatbread topped with garlic aioli, charred mixed mushrooms, and house pickles. Earthy, smoky, and crisp.

Corn Tart (D) (E) (G)

Crisp tart shell filled with smoked corn purée, topped with sliced baby corn and charred to perfection. Sweet, smoky, and sharp.

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Firebird Wings (D) (E) Jerk-seasoned wings grilled to smoky perfection, paired with smoked sour cream. Fiery, smoky, and fierce.	68
Firekissed Truffle Tataki (D) (F) (G) (SB) Charcoal-seared wagyu tataki with ponzu, yuzu, and truffle. Smoky, bright, and decadent.	78
Ember Clams (D) (G) (S) Clams cooked in the Josper, served with smoked beurre blanc, burnt lemon, and grilled sourdough. Rich, smoky, and bright.	88
Fire XO Prawn (s) Charred prawns served with Karbon XO sauce and torch ginger salsa. Fiery, fresh, and bold.	98





ON THE SPEAR

Meat, heat, and a stick. From charred koftas to smoky tandoori, each skewer is built to sizzle. Dripping, blistered, and straight from the grill eat it hot, eat it fast. Mininum 2 piece per order.

Sate Cak Bon (D) (G) (PN) Grilled chicken skewers served with smoky burnt peanut sauce and tangy pickled shallots. Crunchy, spicy, and fire-kissed.	20
Spiced Fungus (D) (N) Fire-grilled mushroom shawarma with pickled chili heat and a garlic aioli cool-down. Bold, layered, and packed with punch.	20
Saigon Stick (D) (F) (G) (SE) (P) Juicy beef skewers kissed by flame, served with classic nuoc cham for a punch of zest and heat.	35
Seoul Soul (D) (G) (SE) Flame-kissed lamb with sticky bulgogi glaze and crunchy kimchi slaw. Smoky, spicy, and fresh.	38
Tandoor Blaze (D) (G) Juicy tandoori chicken skewers kissed by flame, finished with charred lime. Bright, smoky, unforgettable.	25

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Mint Fireball (D) (G) Flame-charred lamb kofta paired with creamy tahini mint yoghurt. Earthy heat meets cool refresh.	35
B&B (D) (E) (F) (SE) Beef, bacon, repeat. Stacked and charret to perfection, with smoky black garlic aioli. Meat on meat, fire on flavor.	48
Smoked Pepes (D) (F) (G) (SB) Salmon wrapped in banana leaf with miso glaze and spring onion. Earthy, smoky, and tender.	48



at the heart of the fire. Big portions, loud flavor, cooked hard and fast or slow and deep.

FireWrap Picanha (S) (SE) (PN)

218

Char-grilled Black Angus picanha with nam jim, chili jam, burnt garlic, crushed peanuts, and betel leaf. Wrap it, bite it, feel the burn.

Flame-Caught

188

Today's saltwater fish, grilled whole. Pick your fire: smoky nori beurre blanc (D) (F) (G) or pickled sambal matah. Always bold, never boring.

Braised & Blazed (D) (G)

168

Fall-apart oxtail slow-cooked in the Josper, laid on creamy cheese polenta with glazed carrots. Smoky, soft, and bold.

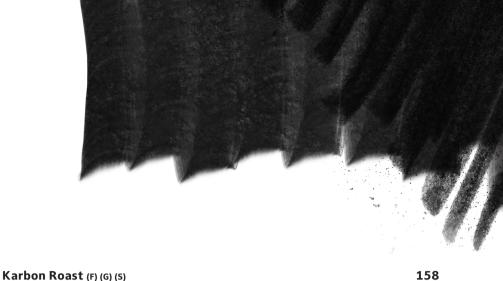
Shank & Smoke (D) (G) (PN)

188

Massaman-braised lamb shank with smoked rice and peanuts. Big spice, soft heat, smoky finish.

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Whole baby chicken, fire-roasted and lacquered with Karbon XO glaze. Served with coconut sambal and fresh Asian slaw. Saucy, spicy, ready to tear.	136
Char Funk Burger (D) (E) (F) (G) (SE) Dry-aged beef patty, beef marmalade, melted cheddar, and pickled kyuri. A burger with age and attitude.	148
Smoked Citrus Duck (D) (G) Honey-roasted dry-aged duck breast with grilled bok choy and tangy orange gastrique. Sweet smoke, crispy skin, deep flavor.	178
The Kraken Char (D) (E) (N) (SE) Josper-fired octopus with romesco, lime aioli, and charred baby potatoes. Smoky, zesty, and straight off the flame.	208
Beer Pot Mussel (D) (G) (S) Mussels fired in the Josper with beer, mirepoix, and parsley. Served bubbling hot in a pot with grilled sourdough. Brothy, smoky, perfect for dunking.	178
Claypot Umami (D) (F) (G) (S) Japanese rice simmered in dashi with mixed mushrooms and prawns. Finished with watercress salad and served bubbling in a claypot. Deep umami, woodsy heat, soft crunch.	138





Not your average sides. These are flame-kissed, fat-fried, and full of punch. Potatoes, grains, and greens all thrown to the fire and dressed to kill.

48

58

48

48

Eggplant Miso Melt (D) (F) (G) (SB)

Charred eggplant with miso glaze, melted cheese, and smoky bonito flakes. Rich flavor from fire to finish.

Snake Char (D) (G) (S) (N)

Burnt snake beans with creamy cashew, topped with fried garlic and shallots. Crisp, creamy, and smoky.

Blaze Corn (D) (E) (G)

Whole corn charred over fire, slathered with spicy umami glaze and topped with parmesan. Bold, smoky, with a cheesy kick.

Smokey Mash (D) (G)

Whole potato charred over wood fire, mixed with cream and cheese. Rich, smoky, and meltingly good.

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Honey Root (D) (N) Burnt baby carrots glazed with honey, served with hung yoghurt, nuts, and house pickled shallots. Sweet, smoky, and crunchy.	48
Funky Fries (E) Homemade fries fermented for 7 days, fried in beef fat, served with Karbon aioli. Bold, funky, and rich like dry-aged meat.	58
Your Boring Fries (G) (E) Simple fries, fried to perfection. Served with our smoky Karbon aioli. Sometimes boring is just right.	58
Smoked Rice Wood-smoked rice with rich, smoky depth. A perfect base for flame-grilled dishes.	25



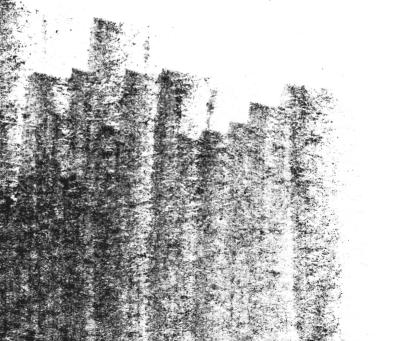




The cleanest cuts meet the hottest flame. Premium selections grilled with intention seared, smoky, and full of attitude.No fuss. Just fire and flavor.

Wagyu Picanha MB3	205 /100gr
Kiwami Top Sirloin 9+	278 /100gr
Wagyu Striploin MB3	150 /100gr
Wagyu Striploin MB6/7	380 /100gr
Wagyu Ribeye MB3	190 /100gr
Wagyu Ribeye MB5	280 /100gr
Wagyu Tenderloin MB3	310 /100gr
Wagyu Oysterblade, MB6/7	310 /100gr
Flank MB6/7	220 /100gr
Skirtsteak	150 /100gr
Op Ribs Stockyard Gold	295 /100gr
Tomahawk, Black Angus	205 /100gr
Sher Wagyu Tomahawk MB6/7	340 /100gr

Choice Boring Fries or Green Salad Choose BBQ/Chimicuri/Gochujang/Rosemary glaze (G) (D) Minimum 200gr

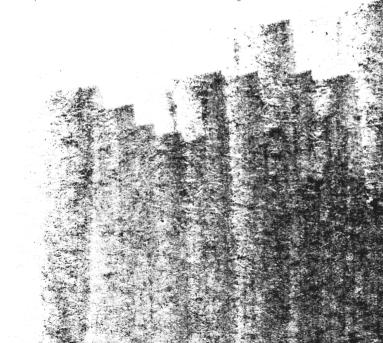




Funk, depth, and time in the flame. House-aged beef, rich with character, cooked over woodfire to amplify its soul. It's primal, it's punchy, and it's all ours.

21 Days Aged Top Sirloin 9+	300 /100gr
21 Days Aged Wagyu Ribeye Mb5	300 /100gr
28 Days Aged Bolar Blade 9+	280 /100gr
28 Days Aged Wagyu Oysterblade, MB6/7	330 /100gr
30 Days Aged Op Ribs Stockyard Gold	310 /100gr
21 Days Aged Angus Stockyard Shortloin 200days	280 /100gr
30 Days Aged Sher Wagyu Tomahawk MB6/7	360 /100gr

Choice Boring Fries or Green Salad Choose BBQ/Chimicuri/Gochujang/Rosemary glaze (G) (D) Minimum 200gr







When the fire calms, but flavor lingers. Smoke meets sweetness, heat plays with chill.
These desserts are the last kiss of the night soft, burnt, and unforgettable.

24-HOURS LEMON (D) (E) (N) Whole lemon transformed: hollowed and filled with smoked lemon curd,

lemon sorbet, and candied walnuts. Eat the peel, taste the fire.

Tart, smoky, and insanely fresh.

K-BOOM (D) (E) (G) 80

Charred meringue, creamy white chocolate, and caramelized pineapple meet refreshing Thai basil sorbet. Set ablaze tableside with rum for that wow factor.

BLACK AND WHITE (D) (E) (G) 65

Deep charcoal granita layered with smooth custard, finished with crisp meringue and crunchy textures. Bold, cool, and unforgettable.

BurnBerry (D) (E) (G) (N) 65

28

Burnt strawberries drenched in strawberry basil water, paired with smoky vanilla ice cream, creamy mascarpone, and crispy rice krispi.

A fiery, fresh, and crunchy delight.

KARBON S'MORES (D) (E) (G) (N)

Homemade marshmallow stuffed with crunchy crackers and rich chocolate, burnt to perfection just like a campfire classic but flipped with a Karbon twist.

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