

Age, how we got here

Every journey is a transition. From childhood to adulthood, from innocence to knowledge. Every life stage equally important. Every step forward a new experience.

Age recognises that every journey is a search for authenticity. That every age has its own milestones – in what you eat, where you meet and what you expect. But no matter what your age, quality is the red line that unites one generation to the next

Every age has its own unique tastes. The unpredictability of youth, the patience of age. The importance of craftsmanship and the independence to explore the unknown. Age brings all these qualities together. An epiphany of the senses for every life stage.

A culinary sanctuary unencumbered by time.



Quality through time

Caviar

Oscietra 30g or 50g
Subtle fruity and nutty

3,100 / 5,100

Beluga 30g or 50g
Firm but delicate and buttery
(Sustainable farming)

6,500 / 10,500

Oysters

Live oysters on ice	Half Dozen	Dozen
Fine de claire no. 1 Iodine rich, crispy and delicate, nutty and light-colored	1,100	2,100
Tsarskaya no. 2 Mineral, firm with a hint of acidity	1,250	2,500
Muirgen Irish no. 2 Sweet, meaty and delicate	1,350	2,600

Mignonette, lemon, nahm jim

Aging Cellar

Charcuterie and Cheese Tasting

1,200

Jamon pata negra, capocollo piccante, salame felino Pecorino toscano, pont l'eveque, chiang mai goat 's cheese Fiq prosciutto, sour dough, house made pickles, piquillo in honey

AGE Signature Dish

Starters

	Pickled kohlrabi, pil pil, mango, oscietra caviar	900
	Pan roasted hokkaido scallops Green peas cream, kurobuta pancetta, xo sauce, squid ink Tapioca chips	800
	Yellowtail carpaccio Pork cheek, taramasalata, nashi pear	780
	Sous-vide lobster tail Crispy potato, lobster sabayon, soy pearls	1,100
Ó	AGE's beef tartare Angus beef, capers, shallots, quail egg, aged whisky	850
	Seared foie gras Cinnamon smoked duck carpaccio, apple textures Kumquats	850
6	AGE's parmigiana Josper burnt eggplant, 24 months aged parmigiano reggiano Sauce, smoked ricotta	650
V	Burrata Confit tomatoes, green beans, black olive crumble Pecorino chip	700
٧	Roasted pumpkin salad Pearl barley, pomegranate, cashew cheese, mint, almond	670



Mains

<u> </u>	_AGE's pan seared potato gnocchi Sage, truffle sauce, parmigiano Reggiano, 64º egg Shaved truffle	890
	Pan roasted lamb rack Moroccan yogurt, roasted vegetables, spiced jus	1,300
	AGE's beef cheeks Charred onion, AGE's potato purée, bone marrow Anchovy crumble	1,100
	Flat iron baby chicken Romesco, guacamole, chargrilled spring onions	980
	Carnaroli risotto Jerusalem artichoke cream, king prawns, bisque	950
	Smoked dry aged duck Celeriac purée, port wine chicken liver ragout, kale leaf	950
	Josper grilled octopus Cauliflower espuma, potato-chorizo ragout Violet potato chips	1,100
	Pan roasted salmon Burnt corn cream, buttermilk dill sauce	930
γ	Smoked pasta & legumes Spelled pasta, Italian beans soup, leek essence Puffed yellow lentils	850



Josper grilled

Aged chef 's cut Australian angus tomahawk 1.4 kg Australian prime rib 1.4 kg Stockyard angus t-bone 1.4 kg 'Galiziana' t-bone 1.4 kg	3,900
Chateaubriand 800 g Tenderloin	3,000
Australian wagyu 200 g Grain fed black angus 200 g Grass fed hereford 250 g	2,400 1,800 1,500
Ribeye Australian wagyu 250 g or 350 g Usda prime beef 250 g or 350 g Grain fed black angus 250 g or 350 g	2,000 / 2,600 2,000 / 2,600 1,400 / 1,800
Striploin	
Australian wagyu 250 g or 350 g Grain fed black angus 250 g or 350 g Tajima wagyu 250 g or 350 g	1,700 / 2,300 1,200 / 1,500 1,900 / 2,400

Inclusive of one choice of side And one choice of sauce

Sauces

Black truffle sabayon, hollandaise, chimichurri Sauce vierge, garlic-lemon butter, veal jus, red wine jus green peppercorn sauce or house extra virgin olive oil



Seafood

Seabream fillet	1,300
Phuket lobster	3,050
Jumbo prawns	1,250
Whole imported seabass 0.5 kg	1,200

Sides

Sides	
Sautéed broccolini, josper tomatoes, poached garlic	300
Wilted kale, sliced almonds, brown butter	300
Roast wild mushrooms, rosemary	300
Baked cauliflower, emmental mornay	300
AGE's 'mac and cheese'	300
Orange, pomelo, spinach, avocado, goat cheese salad	300
Duck fat french fries, manchego, pink pepper, sea salt	200
Dauphinoise potatoes	200
AGE's potato purée	200
Josper roast potatoes, rosemary	200



Ageless classic

	Eton mess Strawberries and cream	500
	Double chocolate torte Milk and dark chocolates, chantilly	500
Γø	Dark chocolate soufflé 75% chocolate, vanilla ice-cream	500
<u>\$</u> _	AGE rocher Hazelnut crème brûlée, dark chocolate, hazelnut	500
É	Passion, coconut, mango, tart Torched italian meringue	500

