

OPEN FARM COMMUNITY



SMALL PLATES



VG	Sourdough focaccia, seasoned butter, long pepper salt	10
GF	Taramasalata, local vegetable chips	16
	Seasonal vegetables platter, tonnato dip, olive tapenade	22
GF	Salmon sashimi, ikura, fennel gazpacho, radish, cucumber, oxalis	26
	Pumpkin agnolotti, beef consommé, miso bone marrow, tio pepe	28
VG	Burratina, charred okra, chili garlic pesto, sumac, crispy rice	28
	Balinese salt & kaffir lime cured snapper, pickled cabbage, ponzu glaze	23



All dishes on this menu consists of local or regional elements.

Flavoured oils & vinegars used are seasoned using herbs and spices grown around OFC. All herbs, flowers & microgreens are either harvested from OFC or grown locally. Most proteins are sourced locally or regionally. Some dishes can be modified to suit certain dietary requirements.

LARGE PLATES



GF	Pan-roasted chicken leg, lentils succotash, thyme jus, red vein sorrel	36	
GF	Grilled mangalica pork collar, pork jus, black bean dust, charred local greens	48	
GF	Char-grilled koji aged beef, garam masala sauce, laksa chimichurri	52 150g	98 300g



GF	Roasted barramundi, celeriac, sauce vierge, garden herbs	36
GF V	Roasted cauliflower, hummus, coconut serundeng, bbq glaze	32
VG	Udon cacio e pepe, locally-grown mixed mushrooms, confit egg yolk	32
	Alla chitarra spaghetti, tomatoes, sautéed prawns, laksa leaves, smoked cheese	38

SIDES



GF VG	Carrots a la plancha, romesco, carrot leaf pesto, feta cream, walnut	16
GF	Chayote slaw, rojak flower, nam jim dressing, sawtooth coriander	14
V	Heirloom tomatoes, strawberry, shiso ponzu, caperberries	16
GF V	Hay-smoked baby potatoes, kombu cai poh, spring onions	14
GF VG	Local salad leaves, shallot vinaigrette, parmesan, nori dust, crispy onions	14
GF VG	Spicy grilled corn, honey and lime	16

DESSERTS



VG	Chocolate sake fondant, chocolate soil, plums, cherries, chrysanthemum gelato	18
GF	Guava granita, macerated guava, eucalyptus espuma, black bean dust	18
VG	Blood orange soup, sponge cake, mix citrus, meringue, green oil	18
	Coconut sugar panna cotta, pineapple confiture, lychee piña colada granite	18

