

DINNER SET MENU

Five Course

98

HAND-CHOPPED BEEF TARTARE

Lime, Sesame, Tong Cai, Garlic Chive
Slow Grilled Green Chilli "Mustard"

∞

ROASTED CARROT SOUP

Lemongrass Chorizo Prawn Salsa,
Rye Crumb, Dill

∞

SCALLOP CARPACCIO

Jicama Rémoulade, Buah Longlong Vinaigrette,
Green Apple

∞

GLAZED LOCAL DUCK BREAST

Chrysanthemum Flower Honey Glazed,
Plum Ginger Vinegar Jus

∞

FROZEN SALTED CHOCOLATE PEANUT

Jivara Cake, Dulcey Peanut Ganache,
Honeycomb, Black Rice

APPETIZER

WARMED BABY SQUID

Soya Bean Mayo, Soy Curd,
Tamarind Soy Dressing
15

HAND-CHOPPED BEEF TARTARE

Lime, Sesame, Tong Cai, Garlic Chive,
Slow Grilled Green Chilli "Mustard"
25

CHARD-GRILLED OCTOPUS

Preserved Green Papaya Slaw, Mint,
Peanut Aka Miso Emulsion
25

SCALLOP CARPACCIO

Jicama Rémoulade, Buah Longlong Vinaigrette,
Green Apple
30

ATLANTIC SALMON

Citrus, Plum Sesame Dressing,
Pickled & Raw Radish
20

ROASTED CARROT SOUP

Lemongrass Chorizo Prawn Salsa,
Rye Crumb, Dill
18

CELERIAC SOUP

Whipped Mentaiko, Pork Floss, Chive
14

BEETROOT SALAD (V)

Whipped Burrata Cheese, Hibiscus Syrup,
Laksa Leaf Sherbet, Cumin Salt
15

MESCLUN SALAD (V)

Calamansi Vinegar Dressing,
Fried Halloumi Cheese, Heart of Palm
17

THE SPOT

MAIN

PORK CHEEKS "BBQ"

Grilled "Bak Kwa" Style, Pork Floss,
Potato Mousseline, Caramel Vinegar
26

GLAZED LOCAL DUCK BREAST

Chrysanthemum Flower Honey Glazed,
Plum Ginger Vinegar Jus
28

LOCAL SKATE

Pearl Rice Risotto, Dried Sole Coriander Broth,
Salmon Roe
25

PAN-FRIED RED SNAPPER

Crispy Skin, Green Curry Emulsion,
Variation of Eggplant
28

BEEF SHORTRIB

Java Long Pepper Sauce, Aerated Porridge,
Pickled Oyster Mushroom
40

LAMB NECK

Buah Keluak Sauce, Coffee Chestnut,
Asian Pear, Bak Choy
30

LINGUINE

"Fermented Shrimp Albufeira" Dashi Gelée,
Pink Shrimp
22

RICE RISOTTO (V)

Soy Brown Butter, Oriental Mushroom Foam,
Preserved Lemon, Shiitake Powder
20

SIDE DISH

FRIED CAULIFLOWER WITH GRUYERE CHEESE AND LONGAN

8

MASHED POTATO

8

SAUTÉED PEA SHOOT WITH BACON AND GARLIC

8

CUCUMBER WITH RICOTTA CHEESE AND DILL

8

DESSERT

LICORICE ROOT ICE CREAM

Caramelized Candied Parsnip, Malt Molasses,
Coffee Crumble
15

SEA COCONUT BRULEE

Sour Cream Ice Cream, Kaffir Lime Foam & Zest
14

ROASTED BUTTERNUT MOUSSE

Curried, Red Date Jam, Rosella Granita,
Blue Cheese
20

FROZEN SALTED CHOCOLATE PEANUT

Jivara Cake, Dulcey Peanut Ganache,
Honeycomb, Black Rice
16

