

TWO COURSES

1 Appetizer + 1 Main/
1 Dessert + 1 Main
30++

THREE COURSES

1 Appetizer + 1 Main
+ 1 Dessert
38++

FIVE COURSES

2 Appetizers + 1 Main
+ 2 Desserts
68++

APPETIZER

WARMED BABY SQUID

Soya Bean Mayo, Soy Curd,
Tamarind Soy Dressing
15

MESCLUN SALAD (V)

Calamansi Vinegar Dressing,
Parmesan Cheese, Heart of Palm
15

CELERIAC SOUP

Whipped Mentaiko, Pork Floss,
Chive
14

HAND-CHOPPED BEEF TARTARE

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

set menu supplement 8

ROASTED CARROT SOUP

Lemongrass Chorizo Prawn Salsa,
Rye Crumb, Dill
15

CHAR-GRILLED OCTOPUS

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

set menu supplement 8

ATLANTIC SALMON

Citrus, Plum Sesame Dressing,
Pickled & Raw Radish
20

MAIN COURSE

PORK CHEEK "BBQ"

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

CONFIT CHICKEN LEG

Black Lentil & Sweet Potato Stew,
Lime Chantilly, Cucumber Salad
22

LOCAL SKATE

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

LINGUINE

"Fermented Shrimp Albufeira"
Dashi Gelée, Pink Shrimp
22

PAN-FRIED RED SNAPPER

Crispy Skin, Green Curry Emulsion,
Variation of Eggplant
28

CAPELLINI

Preserved Olive Vegetable Tapenade,
Spiced Lamb Neck, Baby Spinach
20

RICE RISOTTO (V)

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

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

FROZEN SALTED CHOCOLATE PEANUT

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

ROASTED BUTTERNUT MOUSSE

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

set menu supplement 6

