

TWO COURSES

1 Appetizer + 1 Main/
1 Main + 1 Dessert
33++

THREE COURSES

1 Appetizer + 1 Main
+ 1 Dessert
39++

FOUR COURSES

2 Appetizers + 1 Main
+ 1 Dessert
49++

APPETIZER**S WARMED BABY SQUID**

Soya Bean Mayo, Soy Curd,
Tamarind Soy Dressing
16

⊗ NICOISE SALAD

Warmed Onion Dressing,
Smoked Quail Egg, Hiramasa Kingfish
20

🌿 ⊗ WATERMELON & TOMATO

Wild Stingless Bee Honey, Pink Grapefruit,
Pink Ginger, Java Long Pepper
18

LIME COCONUT KINGFISH

Pomelo, Kaffir Lime, Thai Basil Oil,
Heart of Palm, Rice Cracker
20

S HAND-CHOPPED BEEF TARTARE

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

S🌿 CHAR-GRILLED OCTOPUS

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

set menu supplement 8

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🌿 "WHITE" MUSHROOM SOUP

Earthy Black Sesame Mushroom Glaze,
Chive Oil
16

MAIN COURSE**GRILLED PORK JOWL**

Hummus, Sour Plum Hollandaise,
Salted Yellow Soybean Eggplant
26

S PAN-FRIED RED SNAPPER

Crispy Skin, Green Curry Emulsion,
Variation of Eggplant
28

LINGUINE

Fermented Shrimp "Albufeira",
Dashi Gelée, Japanese Leek, Pink Shrimp
22

BOMBA RICE

Pimento Coulis, Tiger Prawn,
Preserved Lemon,
Pea Tendril, Chili Pepper Aioli
35

set menu supplement 10

60°C STEAMED BLACK GROUPE

Spicy Butter Milk Fregola, Tomatillo Apple Jam,
Curry Leaf Béarnaise Foam
35

set menu supplement 10

ANGUS BEEF HANGING TENDER

Buah Keluak Dark Chocolate Mole,
Potato Mousseline, Broccolini
28

🌿 SPINACH GNOCCHI

Roasted Fig, Spinach Crème Fraiche,
Watercress, Blue Cheese
22

DESSERT**🌿 APPLE MILLE FEUILLE**

Green Apple Terrine, Filo Pastry,
Ivory Chantilly, Smoked Calvados Ice Cream
16

🌿 ⊗ SALTED PLUM PANNA COTTA

Macerated Guava & Strawberry,
Szechuan Pepper Strawberry Granita
17

🌿 ⊗ SEA COCONUT BRÛLÉE

Sour Cream Ice Cream,
Kaffir Lime Foam & Zest
14

🌿 BLACK STICKY RICE PORRIDGE

Glutinous Rice Ball, Black Goma Sponge,
Sea Salt Buttermilk Ice Cream
15

🌿 WARM VALRHONA CHOCOLATE TART

Salted Black Vinegar Caramel, Banana Emas,
Bulldog Vinegar Ice Cream
18

🌿 LICORICE ROOT ICE CREAM

Caramelized Candied Parsnip,
Malt Molasses, Coffee Crumble
15

set menu supplement 4

THE SPOT

S Signature

🌿 Vegetarian

🌍 Sustainable

⊗ Gluten-free

Prices are subject to 10% service charge and prevailing government taxes.