

TWO COURSES

1 Appetizer + 1 Main/
1 Main + 1 Dessert
35++

THREE COURSES

1 Appetizer + 1 Main
+ 1 Dessert
42++

FOUR COURSES

2 Appetizers + 1 Main
+ 1 Dessert
52++

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

L 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

⊗ "WHITE" MUSHROOM SOUP

Earthy Black Sesame Mushroom Glaze,
Chive Oil
16

MAIN COURSE

G 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

L LINGUINE

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

B BOSTON LOBSTER CAPELLINI

"Tom Kha Gai" Emulsion, Lime Mayo,
Pickled Green Mango
45

set menu supplement 22

60°C STEAMED BLACK GROUPER

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

set menu supplement 10

A 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

set menu supplement 4

⊗ LICORICE ROOT ICE CREAM

Caramelized Candied Parsnip,
Malt Molasses, Coffee Crumble
15

THE SPOT

S Signature

⊗ Vegetarian

⊗ Sustainable

⊗ Gluten-free

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