



Grilled Westholme Wagyu Beef



Lemongrass Chicken Brochette

CHAR-GRILLED OCTOPUS 25

Preserved Green Papaya Slaw, Mint, Peanut Aka Miso Emulsion

HAND-CHOPPED BEEF TARTARE 25

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

FOIE GRAS DE CANARD 26

Red Apple & Medjool Date "Minestrone", Calvado, Black Vinegar Gel

MAIN

TIGER PRAWN & SAKURA EBI CAPELLINI 22

Garlic, Brid Eye Chili, Thyme, Extra Virgin Olive Oil, Lemon

CONFIT CHICKEN LEG 20

Yellow Dhal & Chickpea Masala, Apple Cucumber Raita, Cumin Mustard Jus

PORK CHEEKS "BBQ" 26

Grilled "Bak Kwa" Style, Fermented Cabbage, Potato Mousseline, Caramel Vinegar

ASIAN STYLE BEEF SHORTRIB 45

Barley Cep Porridge, Pickled Oyster Mushroom, Daikon, Sweet & Sour Glaze

SMOKY BEEF BURGER WITH FRIES 22

Beef Patty, Streaky Bacon, Brown Onion, Smoky Barbeque Sauce

MARKET FISH BURGER WITH FRIES 24

Deep Fried Fish, Green Apple Raisin Remoulade, Smoke Paprika Mayo

GRILLED WESTHOLME WAGYU BEEF PETITE TENDER MS6-7, 300gm 55

Pan Fried Balsamic Shallot, Soy Caramel Beef Demi Glace with Bone Marrow

GRILLED MARKET FISH, 300gm 38

Mesclun Salad, Lemon, Beurre Blanc

GRILLED LOCAL FARM SPATCHCOCK CHICKEN, 600gm 35

Mesclun Salad, Mustard & Apple Purée, Jus

ROASTED NZ BABY SPRING LAMB RACK, 300GM 48

Dark Malt Char Siu Marinated, Black Garlic Puree



Capellini Marinara Bento

BENTO

(Served with Seasonal Salad, Dessert of the Day and Home-made Iced Tea)

CAPELLINI MARINARA (V) 18

Garlic, Cherry Tomato, Kalamanta Olive, Capers

CONFIT CHICKEN LEG 18

Yellow Dhal & Chickpea Masala, Potato Mousseline

PAN-FRIED CHILEAN SALMON 18

Soy Lime Vinaigrette, Potato Mousseline

SPICED LOCAL CHICKEN BREAST 18

Red Curry Crème, Japanese Pearl Rice

PAN-FRIED SNAPPER 18

Green Curry Emulsion, Japanese Pearl Rice

SIDE

FRIED CAULIFLOWER 8

Gruyere Cheese, Dried Longan

MASHED POTATO 8

Chopped Chive

FRIED SEAWEED KOSHIHIKARI RICE 10

Pickled Seaweed



Party Bundle

FAMILY MEAL

COSY BUNDLE - 2 PAX 58

- Deep Fried Baby Squid
- Field Mushroom Soup
- Tiger Prawn & Sakura Ebi Capellini
- Confit Chicken Leg
- Basque Burnt Cheesecake

PARTY BUNDLE - 4 PAX 98

- Deep Fried Baby Squid
- Pork Belly "CHAR SIU"
- Lemongrass Chicken Brochette
- Angus Beef Slider "BAO"
- Pork Cheeks "BBQ"
- Confit Chicken Leg
- Tiger Prawn & Sakura Ebi Capellini
- Saffron Lemon Meringue Tart
- Basque Burnt Cheesecake

SURF & TURF BUNDLE

2-3 PAX 148
 4-5 PAX 208

- GRILLED WESTHOLME WAGYU BEEF PETITE TENDER MS4-5
- GRILLED SNAPPER FISH FILLET
- GRILLED LOCAL FARM SPRING CHICKEN
- GRILLED AUSTRALIA FREMANTLE OCTOPUS
- ROASTED DARK MALT CHAR SIU BABY SPRING LAMB RACK

SIDE

FRIED CAULIFLOWER
 with Gruyere Cheese and Dried Longan

MASHED POTATO
 with Chive

FRIED SEAWEED KOSHIHIKARI RICE
 with Pickled Seaweed

MESCLUN SALAD
 with Apple Mustard Dressing

SAUCE

Red Wine Sauce, Apple Mustard Jam, Asian Chimichurri, Beurre Blanc

DESSERT

SOYA PECAN NUT TART
 with Whipped Sour Cream

APPETIZER

FIELD MUSHROOM SOUP 10

Sourdough Crouton, Chive

LEMONGRASS CHICKEN BROCHETTE 12

Pickled Vegetables, Kaffir Lime Mayonnaise

PORK BELLY "CHAR SIU" 14

Chinese BBQ, Pickled Mustard Cucumber, Mustard & Apple Purée

ANGUS BEEF SLIDER "BAO" 16

Angus Pastrami Beef Short Rib, Pickled Cucumber, Asian Chimichurri

DEEP FRIED BABY SQUID 16

Curry Leaf Aioli, Piment d'Espelette, Green Lime

MESCLUN SALAD (V) 15

Mustard Dressing, Apple, Walnut, Raisin, Celery, Manchego Cheese

TOMATO GAZPACHO 16

Pink Shrimp, Coppa Ham, Thai Basil Oil, Pun Chun Red Vinegar

Dish Supplement:

AUSTRALIA MANJIMUP

WINTER BLACK TRUFFLE 28 / 5gm

THE SPOT SET MENU

2-COURSE 33 (1 APPETIZER + 1 MAIN / 1 MAIN + 1 DESSERT)

3-COURSE 39 (1 APPETIZER + 1 MAIN + 1 DESSERT)

APPETIZER

MESCLUN SALAD (V)

Mustard Dressing, Apple, Walnut, Raisin, Celery, Manchego Cheese

TOMATO GAZPACHO

Pink Shrimp, Coppa Ham, Thai Basil Oil, Pun Chun Red Vinegar

HAND-CHOPPED BEEF TARTARE

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

Supplement - 8

CHAR-GRILLED OCTOPUS

Preserved Green Papaya Slaw, Mint, Peanut Aka Miso Emulsion

Supplement - 8

FOIE GRAS DE CANARD

Red Apple & Medjool Date "Minestrone", Calvado, Black Vinegar Gel

Supplement - 8

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MAIN

PORK CHEEKS "BBQ"

Grilled "Bak Kwa" Style, Fermented Cabbage, Potato Mousseline, Caramel Vinegar

CONFIT CHICKEN LEG

Yellow Dhal & Chickpea Masala, Apple Cucumber Raita, Cumin Mustard Jus

TIGER PRAWN SAKURA EBI CAPELLINI

Garlic, Brid Eye Chili, Thyme, Extra Virgin Olive Oil, Lemon

SMOKY BEEF BURGER WITH FRIES

Beef Patty, Streaky Bacon, Brown Onion, Smoky Barbeque Sauce

MARKET FISH BURGER WITH FRIES

Deep Fried Fish, Green Apple Raisin Remoulade, Smoke Paprika Mayo

ASIAN STYLE BEEF SHORTRIB

Barley Cep Porridge, Pickled Oyster Mushroom, Daikon, Sweet & Sour Glaze

Supplement - 25

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DESSERT

SALTED PLUM PANNA COTTA

Macerated Guava & Strawberry, Szechuan Pepper Strawberry Gel

SOYA PECAN NUT TART

Whipped Sour Cream



Foie Gras de Canard



Pork Cheeks "BBQ"



Confit Chicken Leg



Saffron Lemon Meringue Tart

DESSERT

2 days advanced order required for whole cakes

BASQUE BURNT CHEESECAKE

Slice 8
Whole 38

SAFFRON LEMON MERINGUE TART

Slice 8
Whole 38

BEVERAGES

NON- ALCOHOLIC

Soft Drinks 3

Coke | Coke Zero | Sprite | Ginger Ale

Capi Premium Sodas 5

Dry Tonic | Native Tonic | Soda+ Grapefruit | Soda+ Yuzu | Spicy Ginger Beer

House Blend Iced Tea

House Blend 3
Peach | Mint 4

SIGNATURE COCKTAILS

Rising Star 12

Widges Gin, Citrus Lychee, Cherry Bitters, House Kaffir Lime Reduction

4th Wise Man 12

Nikka from the Barrel, JW Black Label, Jameson, Black Raspberry Liqueur, Dark Chocolate, Orange Bitters

Son of a Peach 12

Laphroaig 10 yrs, Fresh Lime, House Peach

6 Month Old Barrel Aged Negroni 15

Dry Gin, Campari, Mancinno Rosso, Dolin Rouge

Juan Jalisco 12

Arquitecto, Pink Grapefruit, Agave, Fresh Lime, Cherry Liqueur

TIMELESS CLASSIC COCKTAILS

Singapore Sling 12

Gin, DOM Benedictine, Cherry Liqueur, Pineapple, Citrus, Bitters

Cosmopolitan 12

Vodka, Lime, Cranberry, Cointreau

BOTTLED BEER/CIDER

Singapore Lager 8

Zeffer Alcoholic Ginger Beer 10

Zeffer Apple Crumble Cider 10

WINES

Sparkling Wine

Veuve du Vernay No.2 Limited Edition NV 38

White Wine

Tempus Two Silver Series Pinot Gris 2018 28

Bodega Garzon Estate Viognier 2019 45

Craggy Range Sauvignon Blanc 2020 50

Red Wine

Somerton Merlot 2018 28

Menage a Trois Decadence

Cabernet Sauvignon 2018 50

Paul Jaboulet Cotes Du Rhone "Parallel 45"

Rouge 2018 45

Rose Wine

Paul Jaboulet Cotes Du Rhone "Parallel 45"

Rose 2019 45

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WINE