

- SET MENU PRICES ARE ONLY AVAILABLE FROM 11.30AM TO 2.30PM -

**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

**WARMED BABY SQUID**  
Soya Bean Mayo, Soy Curd,  
Tamarind Soy Dressing  
16

**TOMATO GAZPACHO**  
Amaebi, Coppa Ham, Thai Basil Oil,  
Pun Chun Red Vinegar, Kumquat  
18

**LIME COCONUT KINGFISH**  
Pomelo, Kaffir Lime, Thai Basil Oil,  
Heart of Palm, Rice Cracker  
20

**MESCLUN SALAD**  
Mustard Dressing, Apple, Walnut,  
Raisin, Celery, Manchego Cheese  
15

**HAND-CHOPPED BEEF TARTARE**  
Lime, Sesame, Tong Cai, Garlic Chive,  
Slow Grilled Green Chili "Mustard"  
25  
\*set menu supplement 8\*

**CHAR-GRILLED OCTOPUS**  
Preserved Green Papaya Slaw,  
Mint, Peanut Aka Miso Emulsion  
25  
\*set menu supplement 8\*

**ROASTED CARROT SOUP**  
Lemongrass Chorizo Prawn Salsa,  
Rye Crumb, Dill  
18

## MAIN COURSE

**LINGUINE**  
Fermented Shrimp "Albufeira"  
Dashi Gelée, Pink Shrimp  
22

**PAN-FRIED RED SNAPPER**  
Crispy Skin, Green Curry Emulsion,  
Variation of Eggplant  
28

**SPINACH GNOCCHI**  
Roasted Fig, Spinach Crème Fraiche,  
Watercress, Blue Cheese  
22

**60°C STEAMED MARBLE GOBY**  
Pearl Rice Risotto, Dried Sole Coriander  
Broth, Winged Bean, Salmon Roe  
35  
\*set menu supplement 10\*

**BOSTON LOBSTER CAPELLINI**  
Tomato Lobster Bisque, Cucumber, Tarragon  
Crème Fraiche, Roe Vinaigrette  
45  
\*set menu supplement 22\*

**ANGUS SHORT RIB PASTRAMI**  
Jerusalem Artichoke, Truffle, Fermented  
Black Bean, Foie Gras, Brioche  
48  
\*set menu supplement 25\*

**GLAZED LOCAL DUCK BREAST**  
Chrysanthemum Flower Honey Glazed,  
Plum Ginger Vinegar Jus  
28

## 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

 Signature

 Vegetarian

 Sustainable

 Gluten-free

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