

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

**TWO COURSES**

1 Appetizer + 1 Main / 1 Main + 1 Dessert  
39++

**THREE COURSES**

1 Appetizer + 1 Main + 1 Dessert  
46++

**FOUR COURSES**

2 Appetizers + 1 Main + 1 Dessert  
56++

**APPETIZER**

**S WARMED BABY SQUID**

Soya Bean Mayo, Soy Curd,  
Tamarind Soy Dressing  
18

**🌿🍷 MESCLUN SALAD**

Mustard Dressing, Apple, Walnut, Raisin,  
Celery, Manchego Cheese  
18

**LIME COCONUT KINGFISH**

Pomelo, Winged Bean, Thai Basil Oil,  
Heart of Palm, Rice Cracker  
20

**🍷 RAW HOKKAIDO SCALLOP**

Buah Longlong & Green Tomato Gazpacho,  
Sambal Ijo Jam, Marigold  
30

\*set menu supplement 13\*

**S HAND-CHOPPED BEEF TARTARE**

Lime, Sesame, Tong Cai, Garlic Chive,  
Slow Grilled Green Chili "Mustard"  
26

\*set menu supplement 8\*

**S🌿 CHAR-GRILLED OCTOPUS**

Preserved Green Papaya Slaw,  
Mint, Peanut Aka Miso Emulsion  
26

\*set menu supplement 8\*

**🌿 WILD MUSHROOM SOUP**

Pickled Trumpet, Cep Chantilly, Chive Oil  
18

**MAIN COURSE**

**ANGUS BEEF HANGING TENDER**

Buah Keluak Dark Chocolate Mole,  
Potato Mouseline, Broccolini  
29

**S SPAN-FRIED GOLDEN SNAPPER**

Crispy Skin, Green Curry Emulsion,  
Variation of Eggplant  
29

**CONFIT CHICKEN LEG**

Yellow Dhal & Chickpea Masala,  
Apple Cucumber Raita, Gumin Mustard Jus  
27

**BAKED SPANISH MACKEREL**

Pearl Rice Risotto, Dried Sole  
Coriander Broth, Herb Crumbed Bean  
35

\*set menu supplement 10\*

**BOSTON LOBSTER LINGUINE**

Fermented Shrimp "Albufera",  
Dashi Vinegar, Leek, Sakura Ebi  
48

\*set menu supplement 25\*

**DARK MALT CHAR SIU BEEF SHORT RIB**

Charred Onion & Turmeric Rice,  
Lardo, Soya Vinegar Braised Mushrooms  
48

\*set menu supplement 25\*

**🌿 DUKKAH CAULIFLOWER STEAK**

Truffle Cauliflower & Couscous, Apple,  
Raisin, Manchego 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

**🌿 SAFFRON COCONUT RICE PORRIDGE**

Apricot Compote, Orange,  
Guanaja Chocolate Sorbet  
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.