

- 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

### FJORD TROUT

Curry Mango Emulsion, Fennel,  
Zucchini, Green Mango, Salmon Roe  
20

### **V** ROMAIN LETTUCE SALAD

Wild Stingless Bee Honey and  
Seaweed Dressing, Blue Cheese  
18

### **V** RAW HOKKAIDO SCALLOP

Nam Jim Dressing, Lime, Sweet Potato,  
Cashew Nut, 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\*

### **V** CELERIAC SOUP

Truffle Chantilly, Green Apple,  
Roasted Hazelnut, Celery Oil  
18

## MAIN COURSE

### **P** PORK CHEEKS "BBQ"

Grilled "Bak Kwa" Style, Fermented Cabbage,  
Potato Mouseline, Caramel Vinegar  
28

### **S** PAN-FRIED GOLDEN SNAPPER

Crispy Skin, Green Curry Emulsion,  
Variation of Eggplant  
29

### **D** DEEP FRIED SKATE WING

Roe Horseradish Cream, Potato, Lemon,  
Tarragon, Watercress  
29

### **B** BOMBA RICE

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

\*set menu supplement 10\*

### **B** BOSTON LOBSTER LINGUINE

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

\*set menu supplement 25\*

### **A** ANGUS BEEF SHORT RIB

Java Long Pepper Sauce, Aerated Porridge,  
Pickled Oyster Mushroom  
48

\*set menu supplement 25\*

### **V** RICE RISOTTO

Kombu Mushroom Duxelles, Preserved Kombu,  
Wild Mushroom, Shiitake Powder  
24

## DESSERT

### **V** APPLE MILLE FEUILLE

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

### **V** SALTED PLUM PANNA COTTA

Macerated Guava & Strawberry,  
Szechuan Pepper Strawberry Granita  
17

### **V** SEA COCONUT BRÛLÉE

Sour Cream Ice Cream,  
Kaffir Lime Foam & Zest  
14

### **V** SAFFRON COCONUT RICE PORRIDGE

Apricot Compote, Orange,  
Guanaja Chocolate Sorbet  
15

### **V** WARM VALRHONA CHOCOLATE TART

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

\*set menu supplement 4\*

### **V** LICORICE ROOT ICE CREAM

Caramelized Candied Parsnip,  
Malt Molasses, Coffee Crumble  
15

THE SPOT

**S** Signature

**V** Vegetarian

**S** Sustainable

**V** Gluten-free

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