

BAR SNACKS

WARMED OLIVES Sautéed with Anchovy and Thyme	8	ANGUS BEEF SLIDER "BAO" Angus Pastrami Beef Short Rib, Pickled Cucumber, Asian Chimichurri	24
DUCK RILLETTES & FOIE GRAS Homemade Szechuan Pepper Brioche, Umeboshi Sauce	18	WESTHOLME WAGYU PETITE TENDER BROCHETTE Grilled, Cambodia Red Kampot Pepper Glaze, Coriander	24
LEMONGRASS CHICKEN BROCHETTE Pickled Vegetables, Kaffir Lime Mayonnaise	16	FRESHLY BAKED FLATBREAD Brown Onion Jam, Anchovy, Roasted Beef Bone Marrow, Herbs	28
POTATO PAVE (V) Deep-fried Layered Potato, Truffle Soya Bean Emulsion, Chive	16	BURRATINA CHEESE (V) Pickled Szechuan Vegetable & Fennel, Toasted Brioche	30
CHEESE STICKS (V) Mozzarella, Parmesan, Tomato Ginger Fondue	16	CHARCUTERIE PLATTER 5J Pure Jamón Ibérico Ham, Wagyu Bresaola, Coppa Ham, Olive, Pickled Vegetables	48
DUCK BRICK PASTRY Sweet Onion, Caramelized Peanut Jam, Pickled Ginger Flower	18	CHEESE SELECTION Cheddar Cheese, Brie Cheese, Blue Cheese	45
DEEP-FRIED BABY SQUID Curry Leaf Aioli, Piment d'Espelette, Green Lime	18	CHEDDAR CHEESE	23
LAMB SHOULDER CROQUETTE Dukkah Spice, Coriander Salsa Verde, Manchego Cheese	18	BRIE CHEESE	25
PORK BELLY "CHAR SIU" Chinese BBQ, Pickled Mustard Cucumber, Mustard & Apple Purée	20	BLUE CHEESE	25
DEEP-FRIED CHICKEN MID-JOINT Confit & Marinated in Buttermilk, Tamarind Plum Glaze, Sour Cream & Smoked Caviars	20	*All cheeses are served with muscatels, quince paste and rye bread crackers	

3:00pm - 10:30pm (Last order - 9:30pm)

THE SPOT

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