

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

**TWO COURSES**

1 Appetizer + 1 Main / 1 Main + 1 Dessert  
45++

**THREE COURSES**

1 Appetizer + 1 Main + 1 Dessert  
52++

**FOUR COURSES**

2 Appetizers + 1 Main + 1 Dessert  
62++

**APPETIZER**

**S WARMED BABY SQUID**

Soya Bean Mayo, Soy Curd,  
Tamarind Soy Dressing  
20

**TOMATO GAZPACHO**

Amaebi, Coppa Ham, Thai Basil Oil,  
Pun Chun Red Vinegar  
20

**MESCLUN SALAD**

Calamansi Vinegar Dressing,  
Parmesan Cheese, Heart of Palm  
18

**RAW HOKKAIDO SCALLOP**

Nam Jim Dressing, Lime, Sweet Potato,  
Cashew Nut, Marigold  
32

\*set menu supplement 15\*

**S HAND-CHOPPED BEEF TARTARE**

Lime, Sesame, Tong Cai, Garlic Chive,  
Slow Grilled Green Chili "Mustard"  
28

\*set menu supplement 8\*

**S CHAR-GRILLED OCTOPUS**

Preserved Green Papaya Slaw,  
Mint, Peanut Aka Miso Emulsion  
30

\*set menu supplement 8\*

**SALSIFY VELOUTE**

Smoked Quail Egg,  
Black Fungus Mushroom, Kaffir Lime Oil  
18

**MAIN COURSE**

**S PAN-FRIED GOLDEN SNAPPER**

Crispy Skin, Green Curry Emulsion,  
Variation of Eggplant  
29

**SEARED CANADIAN PORK LOIN**

Roasted Sunchoke Mousse, Asian Pear,  
Celery Oil, Fermented Cabbage Jus  
29

**GLAZED CHICKEN BREAST**

Duck Liver Albufera, Turmeric Corn Fregola,  
Sunflower Seed, Katsuobushi  
28

**BARRAMUNDI**

Razor Clams, Braised Chayote,  
Anchovy Kombu Broth, Chinese Seaweed Oil  
35

\*set menu supplement 10\*

**PURE BLACK ANGUS BEEF STRIPLOIN 200g**

Soy Leek Puree, Padron Pepper,  
Maitake Mushroom, Yuzu Pepper Jus  
48

\*set menu supplement 28\*

**BOSTON LOBSTER CAPELLINI**

Tomato Lobster Bisque, Cucumber,  
Tarragon Crème Fraîche, Roe Vinaigrette  
52

\*set menu supplement 30\*

**S DUKKAH CAULIFLOWER STEAK**

Truffle Cauliflower & Couscous, Apple,  
Raisin, Manchego Cheese  
25

**DESSERT**

**S APPLE MILLE FEUILLE**

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

**S SALTED PLUM PANNA COTTA**

Macerated Guava & Strawberry,  
Szechuan Pepper Strawberry Granita  
17

**S SEA COCONUT BRÛLÉE**

Sour Cream Ice Cream,  
Kaffir Lime Foam & Zest  
16

**S SAFFRON COCONUT RICE PORRIDGE**

Apricot Compote, Orange,  
Guanaja Chocolate Sorbet  
16

**S WARM VALRHONA CHOCOLATE TART**

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


\*set menu supplement 4\*


**S LICORICE ROOT ICE CREAM**

Caramelized Candied Parsnip,  
Malt Molasses, Coffee Crumble  
16

THE SPOT

**S** Signature

 Vegetarian

 Sustainable

 Gluten-free

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