

- 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

V **LITTLE GEM SALAD**

Mustard Vinaigrette, Haricot Vert,
Chopped Egg, Olive Emulsion
18

LIME COCONUT KINGFISH

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

CHILLED UNI SOMEN

Mushroom Dashi, Pickled Chinese
Seaweed, Shiso
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

V **COCONUT CLAM VELOUTE**

Smoked Quail Egg, Fried Potato,
Kaffir Lime Oil
18

MAIN COURSE

SEARED CANADIAN PORK LOIN

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

S **PAN-FRIED GOLDEN SNAPPER**

Crispy Skin, Green Curry Emulsion,
Variation of Eggplant
29

V **SPINACH GNOCCHI**

Roasted Fig, Spinach Crème Fraiche,
Watercress, Blue Cheese
25

ROASTED FJORD TROUT

Razor Clam, Green Bean, Salicornia,
Fennel, XO Bone Marrow Sauce
35

set menu supplement 10

BOSTON LOBSTER CAPELLINI

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

set menu supplement 30

ANGUS BEEF SHORT RIB

Tamarind Black Garlic Glace, Lentil Sprout,
Mushroom Porridge, Soy Cep Sabayon
48

set menu supplement 28

S **GLAZED LOCAL DUCK BREAST**

Chrysanthemum Flower Honey Glazed,
Plum Ginger Vinegar Jus
29

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
16

V **SAFFRON COCONUT RICE PORRIDGE**

Apricot Compote, Orange,
Guanaja Chocolate Sorbet
16

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
16

THE SPOT

S Signature

V Vegetarian

S Sustainable

V Gluten-free

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