

- 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

🌿🍷 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
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

🌿 WILD MUSHROOM SOUP

Pickled Trumpet, Cep Chantilly, Chive Oil
18

MAIN COURSE

ANGUS BEEF HANGING TENDER

Buah Keluak Dark Chocolate Mole,
Potato Mousseline, 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
28

BAKED SPANISH MACKEREL

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

set menu supplement 8

BOSTON LOBSTER LINGUINE

Fermented Shrimp "Albufera",
Dashi Vinegar, Leek, Sakura Ebi
52

set menu supplement 25

DARK MALT CHAR SIU BEEF SHORT RIB

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

set menu supplement 20

🌿 DUKKAH CAULIFLOWER STEAK

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

DESSERT

🌿 APPLE MILLE FEUILLE

Green Apple Terrine, Filo Pastry,
Ivory Chantilly, Smoked Calvados Ice Cream
18

🌿🍷 SALTED PLUM PANNA COTTA

Macerated Guava & Strawberry,
Szechuan Pepper Strawberry Granita
18

🌿🍷 SEA COCONUT BRÛLÉE

Sour Cream Ice Cream,
Kaffir Lime Foam & Zest
18

🌿 SAFFRON COCONUT RICE PORRIDGE

Apricot Compote, Orange,
Guanaja Chocolate Sorbet
18

🌿 WARM VALRHONA CHOCOLATE TART

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

🌿 LICORICE ROOT ICE CREAM

Caramelized Candied Parsnip,
Malt Molasses, Coffee Crumble
18

THE SPOT

S Signature

🌿 Vegetarian

🌍 Sustainable

🍷 Gluten-free

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