

- 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

**FJORD TROUT**

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

**🌿🍷 ROMAIN LETTUCE SALAD**

Wild Stingless Bee Honey and  
Seaweed Dressing, Blue Cheese  
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\*

**🌿🍷 CELERIAC SOUP**

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

**MAIN COURSE**

**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

**DEEP FRIED SKATE WING**

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

**BOMBA RICE**

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

\*set menu supplement 8\*

**BOSTON LOBSTER LINGUINE**

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

\*set menu supplement 25\*

**ANGUS BEEF SHORT RIB**

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

\*set menu supplement 20\*

**🌿 RICE RISOTTO**

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