

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

TWO COURSES

1 Appetiser + 1 Main / 1 Main + 1 Dessert
45⁺⁺

THREE COURSES

1 Appetiser + 1 Main + 1 Dessert
55⁺⁺

FOUR COURSES

2 Appetisers + 1 Main + 1 Dessert
65⁺⁺

APPETISER

S WARMED BABY SQUID

Soya Bean Mayo, Soy Curd,
Tamarind Soy Dressing
20

☒ HAMACHI CARPACCIO

Coconut Tigre De Leche, Green Mango,
Ikura, Radish, Cress
20

☒ MESCLUN SALAD

Gula Melaka Mixed Nuts, Calamansi Dressing,
Blood Orange Segment
18

S HAND-CHOPPED BEEF TARTARE

Lime, Sesame, Tong Cai, Garlic Chives,
Slow-grilled Green Chilli "Mustard"
28

set menu supplement 8

S CHAR-GRILLED OCTOPUS

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

set menu supplement 8

☒ RAW HOKKAIDO SCALLOP

Thai Mango Emulsion, Duo Caviar,
Dried Scallop
32

set menu supplement 10

☒ WILD MUSHROOM SOUP

Pickled Trumpet, Cep Chantilly, Chives Oil
18

MAIN COURSE

S PAN-FRIED GOLDEN SNAPPER

Crispy Skin, Green Curry Emulsion,
Variation of Eggplant
30

IBERICO PORK LOIN

Creamy Polenta, King Oyster Mushroom, Kale,
Crispy Pork Skin, Red Wine Mustard Jus
29

GRILLED CHICKEN LEG

Fermented Beancurd Coulis, Broccolini,
Roasted Ratte Potato, Pickled Shallot
29

KOREAN SEER FISH

Savoy Cabbage, Roasted Chorizo,
Black Mussels, Pea Veloute
35

set menu supplement 8

BOSTON LOBSTER AGLIO OLIO

Vine Tomato, Seasonal Vegetables,
Confit Garlic
52

set menu supplement 25

ANGUS BEEF STRIPLOIN

Sweet Potato Purée, Sarawak Pepper Jus,
Confit Onion
35

set menu supplement 8

☒ SPINACH GNOCCHI

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

DESSERT

☒ MATCHA & SESAME

Matcha Ice Cream & Crumble,
White Chocolate Black Sesame Crème,
Honey Tuile
18

☒ MAGNOLIA BERRY

Vanilla Bavaois, Magnolia Berry Granita & Jelly,
Lingonberry Compote
18

☒ WARM VALRHONA CHOCOLATE TART

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

☒ SEA COCONUT BRÛLÉE

Sour Cream Ice Cream,
Kaffir Lime Foam & Zest
18

☒ APPLE MILLE FEUILLE

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

THE SPOT

S Signature

V Vegetarian

S Sustainable

G Gluten-free

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