


BAR SNACKS

WARMED OLIVES Sautéed with Anchovy and Thyme	10	 POTATO CHIPS Tofu Dip, Mixed Roe, Chives	18
SALMON NACHO Salmon Tartare, Wasabi Guacamole, Bonito Mayo	20	CHICKEN LIVER PARFAIT (2PCS) Raisin Jam, Kelp, Green Grape, Ginger Sable	18
 THAI CHICKEN SKEWER Asian Chimichurri, Fragrant Herb, Lime	18	PRAWN TOAST (2PCS) Spicy Prawn Mayo, Tobiko, Pickled Shallot	18
 PIG HEAD SPRING ROLL Master Stock, Fermented Bean Sambal	18	   VEGETABLE CRUDITES Cashew Dip, Pickled Mustard Seed, Chives	18
BRAISED GOLDEN COIN BEEF TACO (2PCS) Onion Marmalade, Coriander Salsa Verde, Roti Prata	18	SCALLION MILK BREAD WITH SEAWEED BUTTER	10
DEEP-FRIED BABY SQUID Curry Leaf Aioli, Piment d'Espelette, Green Lime	20	 CHEESE BREAD Unsalted Butter & Paprika Sea Salt	10
  SICHUAN PORK CRACKER Crispy Pork Skin, House Sichuan Spice, Chili Aioli	18	POTATO PAVE (2PCS) Parmesan Custard, Truffle, Chive	10
PORK BELLY "CHAR SIU" Chinese BBQ, Pickled Mustard Cucumber, Mustard & Apple Purée	22	CHEESE PLATTER 3 Types of Artisan Cheese Served with Chutney & Crackers	28 / 48


3:00pm - 10:30pm (Last order - 9:30pm)

 Signature

 Vegetarian

 Sustainable

 Gluten-free

 Dairy-free

THE SPOT

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