

THE SPOT

STARTERS

COLD

-   **WAGYU BEEF TARTARE** 28
Lime, Sesame, Tong Cai, Garlic, Chives,
Slow-Grilled Green Chilli "Mustard"
-   **HOKKAIDO SCALLOP CRUDO** 32
Coconut Tiger Milk, Avruga Caviar & Tobiko,
Apple & Cucumber
-   **HAY SMOKED HAMACHI** 28
Yuzu Kosho, Pickle, Wasabi Ponzu

HOT

- GRILLED TIGER PRAWN** 32
Miso Butternut, Prawn Head Butter, Crispy Capers
-    **CHAR-GRILLED OCTOPUS** 42
Preserved Green Papaya Slaw, Mint,
Peanut aka Miso Emulsion
-  **GRILLED SNAPPER COLLAR** 22
Tamarind Sambal Glaze, Fragment Herb, Lime Leaf Oil

SIDE DISH

-    **GRILLED CAULIFLOWER** 15
Sesame Cream,
Spicy Garlic Miso Dressing
-   **CRISPY BRUSSELS SPROUTS** 15
Gochujang Onion Soubise,
Seaweed Puffed Grain
-    **BABY GEM SALAD** 15
Cashew Cream, Calamansi Dressing
Gula Melaka Nut

EXPERIENCE SHARING MENU

6 COURSE ● 1 Snack + 3 Starters + 1 Main + 1 Dessert
88⁺⁺/pax (min. 2)

8 COURSE ● 2 Snacks + 4 Starters + 1 Main + 1 Dessert
108⁺⁺/pax (min. 2)

COCKTAIL PAIRING ● 3 for \$48⁺⁺ | 5 for \$68⁺⁺

MAINS

-  **WAGYU RUMP CAP MB7+** 68
Shishito & Kale, Burnt Chilli Sambal,
Beef Bone Sauce
-   **ROASTED NZ BABY SPRING LAMB RACK 300G** 58
Dark Malt Char Siu Marinated, Black Garlic Purée
-   **IBERICO PORK RACK** 58
Lemongrass Kecap Manis, Kerabu Salad
-  **TOOTHFISH DONABE** 62
Olive Verge, Silver Fish,
Ikura, Mushroom

DESSERTS

-    **PINEAPPLE & SICHUAN** 18
Coconut, Sichuan Granola,
Pineapple Sorbet & Compote
-   **CHOCOLATE "TART" 2.0** 18
Bulldog Vinegar, Dark Chocolate Soil,
Rum & Caramel Banana Ice Cream
-  **MATCHA & SESAME** 18
Matcha Ice Cream & Crumble,
White Chocolate Black Sesame Crème,
Honey Tuile

 Signature

 Vegetarian

 Sustainable

 Gluten-free

 Dairy-free

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