

2 COURSE

1 Appetiser + 1 Main / 1 Main + 1 Dessert

45**

3 COURSE

1 Appetiser + 1 Main + 1 Dessert

55**

4 COURSE






2 Appetisers + 1 Main + 1 Dessert

65**





APPETISER






<p>S  WARMED BABY SQUID 20 Soya Bean Mayo, Soy Curd, Tamarind Soy Dressing</p> <p> GRILLED WATERMELON X BELL PEPPER SORBET 18 Pickled Kombu & Watermelon Rinds, Cashew Cream, Yuzu Ponzu</p> <p> CASHEW NUT GAZPACHO 18 Mixed Nut Granola, Apple & Cucumber, Dill</p> <p> MESCLUN SALAD 18 Gula Melaka Mixed Nuts, Pear, Parmesan Cheese, Yuzu & Plum Dressing</p>	<p>S  WAGYU BEEF TARTARE 28 Lime, Sesame, Tong Cai, Garlic Chives, Slow-Grilled Green Chilli "Mustard" <i>*set menu supplement 8*</i></p> <p>BEETROOT-CURED TROUT 26 Pickled Daikon & Confit Beetroot, Wasabi Ponzu, Horseradish Cream, Ikura <i>*set menu supplement 6*</i></p> <p>GRILLED TIGER PRAWNS 26 Burnt Celeriac, Baby Kailan, Prawn XO Sauce <i>*set menu supplement 6*</i></p> <p>S  CHAR-GRILLED OCTOPUS 30 Preserved Green Papaya Slaw, Mint, Peanut Aka Miso Emulsion <i>*set menu supplement 9*</i></p>
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MAIN COURSE

<p>S  PAN-FRIED GOLDEN SNAPPER 30 Crispy Skin, Green Curry Emulsion, Variation of Eggplant</p> <p> TRUFFLE GNOCCHI 29 Pea Purée, Grilled Sweet Pea & Asparagus, Parmesan Cream, Mint</p> <p> HERB CONFIT DUCK LEG 29 Potato Purée, Spiced Duck Jus, Asian Herb Salad</p> <p> GRILLED TIGER PRAWN MAFALDINE 34 Kaffir Lime Soya Bisque, Arugula, White & Brown Shimeji Mushroom, Crispy Tofu <i>*set menu supplement 5*</i></p>	<p>SLOW COOKED & HERB GRILLED BEEF SHORT RIBS 42 Grilled King Oyster Mushroom & Baby Kailan, Caramelized Parsnip, Truffle Sauce <i>*set menu supplement 12*</i></p> <p>HERB LAMB RACK 39 Texture of Broccoli, Grilled Pardon Pepper, Lemongrass Jus <i>*set menu supplement 10*</i></p> <p>S  GRILLED IBERICO PORK LOIN 32 Burnt Cabbage, Caramelized Cauliflower, Cauliflower Couscous, Gochujang Jus</p>
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DESSERT

<p> MATCHA & SESAME 18 Matcha Ice Cream & Crumble, Honey Tuile, White Chocolate Black Sesame Crème</p> <p> COCONUT & PANDAN 18 Gula Melaka & Coconut Crumbs, Pandan Custard & Foam, Coconut Ice Cream</p>	<p> DECONSTRUCTED TIRAMISU 18 Mascarpone Cheese Espuma, Savoirdi Biscuits, Coffee Jelly & Ice Cream</p> <p>S  CHOCOLATE "TART" 2.0 18 Bulldog Vinegar, Dark Chocolate Soil, Rum & Caramel Banana Ice Cream</p>
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 Signature  Vegetarian  Sustainable  Gluten-free  Dairy-free