

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

 WARMED BABY SQUID	20	 WAGYU BEEF TARTARE	28
Soya Bean Mayo, Soy Curd, Tamarind Soy Dressing		Lime, Sesame, Tong Cai, Garlic Chives, Slow-Grilled Green Chilli "Mustard"	
		<i>*set menu supplement 8*</i>	
 TOMATO & STRAWBERRY GAZPACHO	18	 SAKE CURE TROUT CRUDO	26
Sundream Tomato & Strawberry, Sourdough Chips, Olive Oil		Apple & Fennel Salad, Wasabi Cream Fraiche, Smoked Butter Milk Dressing	
		<i>*set menu supplement 6*</i>	
 RICOTTA & TOMATO	20	GRILLED SCALLOP	30
Confit Mixed Cherry Tomato, Smoked Honey, Spice Mixed Nuts, Basil Oil		Cauliflower Cream, Sweet Potato Leaf, Salsa Macha Sauce	
		<i>*set menu supplement 9*</i>	
 BABY GEM & ENDIVE SALAD	18	 CHAR-GRILLED OCTOPUS	30
Cashew Cream, Ginger Mixed Nuts, Calamansi Dressing		Preserved Green Papaya Slaw, Mint, Peanut Aka Miso Emulsion	
		<i>*set menu supplement 9*</i>	

MAIN COURSE

 PAN-FRIED GOLDEN SNAPPER	30	 WESTHOLME WAGYU PETITE TENDER 1.0	39
Crispy Skin, Green Curry Emulsion, Variation of Eggplant		Spice Sweet Peppers, Bull Dog Vinegar Shallot, Shishito, Sansho Pepper Jus	
		<i>*set menu supplement 10*</i>	
 EDAMAME & PEA BARLEY RISOTTO	28	 LEMONGRASS NEW ZEALAND LAMB RACK	39
Sweet Pea & Edamame, Market Greens, Fresh Herbs		Thai Tomato Curry Sauce, Mini Sweet Peppers, Spice Zucchini	
		<i>*set menu supplement 10*</i>	
 LEMONGRASS CHICKEN BREAST	29	 IBERICO PORK LOIN	32
Coconut Rice, Achar Salad, Sweet Sambal, Lemongrass Sauce		Burnt Cabbage, Caramelized Cauliflower & Cauliflower Couscous, Gochujang Jus	
 GRILLED PRAWN & CRAB BOMBA RICE	35		
Grilled Tomato & Sweet Pepper, Coriander Salsa, Pea Tender			
<i>*set menu supplement 5*</i>			

DESSERT

 OLIVE OIL & STRAWBERRY	18	 YOGURT ICE CREAM	18
Strawberry Chutney, Tarragon Syrup, Olive Oil Ice Cream		Poached Pear, Green Shisho, Yuzu Cream Cheese	
 COCONUT PANNA COTTA	18	 CHOCOLATE "TART" 2.0	18
Pineapple Chutney, Roasted Coconut Crumbs, Passion Fruit Sorbet		Bulldog Vinegar, Dark Chocolate Soil, Rum & Caramel Banana Ice Cream	

 Signature Vegetarian Sustainable Gluten-free Dairy-free