

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>	
CAULIFLOWER SOUP	18	 HAMACHI CRUDO 2.0	28
Scallion, Grilled Cauliflower, Chinese Sausage, Herb Croutons, Scallion Oil		Cucumber & Radish Salad, Fresh Herbs, Vietnamese Dressing	
		<i>*set menu supplement 8*</i>	
 STRACCIATELLA CHEESE	20	 GRILLED HOKKAIDO SCALLOPS	30
Heirloom Tomato, Longan, Lemon & Basil		Sweet Corn, Smoked Black Sesame Oil, Lobster Bisque Cream, Puffed Grain	
		<i>*set menu supplement 9*</i>	
 MESCLUN SALAD	18	 CHAR-GRILLED OCTOPUS	30
Gula Melaka Mixed Nuts, Pear, Parmesan Cheese, Yuzu & Plum Dressing		Preserved Green Papaya Slaw, Mint, Peanut Aka Miso Emulsion	
		<i>*set menu supplement 9*</i>	

MAIN COURSE

 PAN-FRIED GOLDEN SNAPPER	30	 SWEET SOYA GLAZED WAGYU SHORT RIBS	42
Crispy Skin, Green Curry Emulsion, Variation of Eggplant		Mixed Grain Risotto, Pickled Mushroom, Crispy Kale, Grilled Onion	
		<i>*set menu supplement 12*</i>	
 OPEN SPINACH & PARMESAN RAVIOLI	28	ROASTED NEW ZEALAND LAMB RACK	39
Potato Foam, Parmesan Cream, Sautéed Baby Spinach & Mushroom		Caramelized Parsnip, Parsley Cream, Garlic Chives, Kecap Manis Glaze	
		<i>*set menu supplement 10*</i>	
HOUSE SPICE DUCK BREAST	30	 IBERICO PORK LOIN	32
Texture of Carrot, Ginger Duck Jus, Sweet Onion, Ice Plant		Burnt Cabbage, Caramelized Cauliflower & Cauliflower Couscous, Gochujang Jus	
CREAMY PAPPARDELLE PASTA	30		
Chinese Ham, Confit Egg Yolk, Wild Mushroom, Pickled Trumpet, Manchego Cheese			

DESSERT

 DECONSTRUCTED CITRUS & YUZU MERINGUE TART	18	 DECONSTRUCTED TIRAMISU	18
Yuzu Custard, Burnt Lime Meringue, Vanilla Ice Cream		Mascarpone Cheese Espuma, Savoiardi Biscuits, Coffee Jelly & Ice Cream	
   COCONUT & MANGO	18	  CHOCOLATE "TART" 2.0	18
Mango & Nata De Coco Chutney, Mango Sorbet, Coconut Foam		Bulldog Vinegar, Dark Chocolate Soil, Rum & Caramel Banana Ice Cream	

 Signature Vegetarian Sustainable Gluten-free Dairy-free