

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>	
 MUSHROOM & DARK CHOCOLATE SOUP	20	BEETROOT CURED TROUT	26
Herb Croutons, Grilled Maitake Mushroom, Kombu Cream		Pickled Fennel & Confit Beetroot, Yuzu Ponzu, Horseradish Cream, Ikura	
		<i>*set menu supplement 6*</i>	
CRAB & FISH MAW CUSTARD	20	GRILLED HOKKAIDO SCALLOPS	30
Blue Crab, Mushroom Broth, Fish Maw		Butternut Purée, Grilled Baby Pak Choi, XO & Mixed Roe Butter Sauce	
   WALDORF SALAD	18	  CHAR-GRILLED OCTOPUS	30
Candy Walnut, Mixed Grapes, Celery, Lettuce, Apple Dressing		Preserved Green Papaya Slaw, Mint, Peanut Aka Miso Emulsion	
		<i>*set menu supplement 9*</i>	

MAIN COURSE

 PAN-FRIED GOLDEN SNAPPER	30	WAGYU SHORT RIBS MB9	42
Crispy Skin, Green Curry Emulsion, Variation of Eggplant		Colcannon Potato, Grilled Onion, Spiced Beef Bacon Jus	
		<i>*set menu supplement 12*</i>	
  MUSHROOM BARLEY RISOTTO	28	HERB LAMB RACK	39
Grilled Wild Mushroom, Snow Peas, Shio Kombu		Texture of Broccoli, Grilled Pardon Pepper, Lemongrass Jus	
		<i>*set menu supplement 10*</i>	
 SPICED CHICKEN	29	 IBERICO PORK LOIN	32
Grilled Mini Pepper & Baby Corn, Sweet Pepper Purée, Ginger Flower Cream		Burnt Cabbage, Caramelised Cauliflower & Cauliflower Couscous, Gochujang Jus	
 SQUID INK PASTA WITH RED PRAWN TARTARE	35		
Grilled Tomato & Squid Ink Sauce, Red Prawn Tartare, Crispy Sakura Ebi			
<i>*set menu supplement 5*</i>			

DESSERT

 APPLE COBBLER	18	 STICKY TOFFEE PUDDING	18
Apple Chutney, Ginger Bread, Caramel Ice Cream, Lemon Cream Cheese		Poached Pear, Caramel Sauce, Rum Ice Cream	
  PINEAPPLE & SICHUAN	18	  CHOCOLATE "TART" 2.0	18
Coconut, Sichuan Granola, Pineapple Sorbet & Compote		Bulldog Vinegar, Dark Chocolate Soil, Rum & Caramel Banana Ice Cream	

 Signature Vegetarian Sustainable Gluten-free Dairy-free