

Be Kind, Be Safe

Safe Distancing Measures

SG Clean Certified

We are committed to ensure the health & safety of both of customers and staff.



Regular Cleaning & Disinfection

Cleaning and disinfection surfaces within the restaurant are performed regularly.



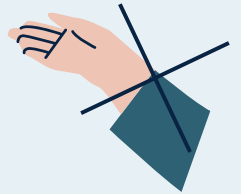
Mandatory Temperature Checks

Temperature checks are required before entry. The Management reserves the right to deny entry to anyone with a temperature of 37.5°C.



Contactless Services

QR code menus and cashless payment options are available.



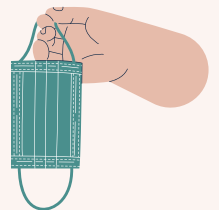
Practice Social Distancing

Individual tables and seating spaces have been set at least 1m apart.



Mask Up

All staff and guests are advised to **keep your masks on** at all times, except when eating or drinking.



Sanitize Your Hands Regularly

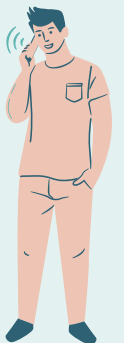
All staff, guests and suppliers are strongly encouraged to practise good hand hygiene with our **sanitizing handwash and hand sanitizers**, fitted at all high-traffic areas.



Adequate Staff Training

All staff – kitchen and service crew – have been thoroughly briefed on instructions and reiterations regarding safety and hygiene.

Your health and safety is our utmost concern.



We urge our patrons to conscientiously engage with these measures. Let's work together to create a safe dining environment for everyone.