



*NEW IN*

**5-Course Dinner Menu | \$88++ per pax (min. 2 pax)**

**Available Tues – Thurs & Sunday**

*Wine pairing at \$35++ per pax*

*Bread & Amuse Bouche*

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**Aburi King Salmon**

Ginger Shoyu Gel | Sesame Snow | Scallion Oil | Pickled Chinese Turnip | Ogonori

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**Salted Baked Beetroot**

Goat Cheese | Pickled Beetroot | Raisin | Horseradish

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**Wild Mushroom Soup**

Truffle Oil | Chive

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**Wagyu Beef Cheek**

Asian Pesto | Barley Risotto | Spicy Papaya Salad

*OR*

**12-hours Sous Vide Kurobuta Pork Belly**

Roasted Parsnip | Caramalised Parsnip Puree | Wild Rice Puff

*OR*

**Red Snapper**

Assam Broth | Eggplant | Okra | Pine Nuts | Mint

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**Ondeh Ondeh**

Kaya Ice Cream | Coconut Espuma | Gula Java Sauce

*OR*

**Valrhona Chocolate Merlot Cake**

Feuilletine | Chocolate | Pinot Noir

*All prices are subject to 10% service charge & prevailing government taxes.  
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.*