



NEW IN

6-Course Dinner Menu | \$98++ per pax (min. 2 pax)

Available Fri – Sat, eve of PH & PH

Wine pairing at \$45++ per pax

Bread & Amuse Bouche

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Hokkaido Scallop Ceviche

Pineapple Gel | Japanese Cucumber | Kalamansi Chips | Ginger Flower | Pearl Onion

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62.5° Onsen Egg

Chinese Preserved Sausage | Mushroom Duxelle | Bacon Cream Espuma | Brioche

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Tomato Basil Soup

Basil | Extra Virgin Olive Oil

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Crab Rissoni

Surf Crab | Deep-Fried Soft Shell Crab | Seaweed

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Grilled Wagyu Hanging Tender + \$8

Jerusalem Artichoke | Asparagus | Sze Chuan Pepper Jus

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

Black Glutinous Rice

Toasted Rice Ice Cream | Fresh Coconut | Mochi Cake

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