

Appetizers

Mushroom Soup | \$12
forest mushrooms . truffle . cappuccino foam

Foie Gras Slider | \$16
figs . micro cress . beef . parsnip . brioche bun

Charcuterie Platter | \$22 (for 1) / \$38 (for 2)
coppa ham . finocchiona salami . smoked chicken breast . mortadella . condiments

Crab Cake | \$24
watermelon . asian spices . shiso cream . smoked aioli

Octopus Salad | \$22
quail egg . port wine shallots . mesclun . calamansi . potato . paprika

Sea

Tiger Prawns | \$28
pasta fettucine . herbs . caviar . white wine butter

Seafood Stew | \$36
asian bisque . fish . squid . prawns . octopus . edamame . sourdough

Norwegian Trout | \$30
crushed potatoes . fennel . honey tomatoes . lemon & red wine sauce

Red Snapper | \$26
mediterranean sauce . buttered spuds

Land

Wagyu Rib Eye (200 gm) | \$42
black garlic . baby carrot . potato puree . red wine jus

Baby Chicken (good for 1 - 2) | \$32
braised leek . buttered corn . porcini chicken jus

Pork Chop | \$29
pineapple chilli . parsley pistou . chicharon . honey tomatoes . pork jus

Kangaroo Loin | \$38
arugula . nuts . pickled beets . pomegranate . raspberry jus

Dessert

Waffle | \$15
pandan . gula melaka sauce . coconut ice cream

Chocolate Moelleux | \$15
chocolate soil . textures of strawberries

Poached Pear | \$16
basil . struesel . rhubarb . spiced red wine . dried raspberries

Strawberry Semifreddo | \$16
shortcrust . white chocolate . orange gelee . pistachio