

3 COURSE 88\$

Amuse Bouche

FIRST

Irish Oysters “Rockefeller” (4pc)

Spinach, White Wine, Parmesan

Agnolotti with Chitose Sweet Corn (V)

Sage, Mascarpone, Parmigiano-Reggiano

Big Eye Tuna Tartare Cones (CSS)

Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions

Hamachi & Hokkaido Scallop “Ceviche”

Soy, Yuzu, Ikura, Coriander, Kinome

Orecchiette with Chitose Tomatoes (LS) (VG)

Anchovies, Capers, Parmesan, Roasted Garlic, Lemon, Chili

Burrata with Summer Cherries (V)

Champagne Vinaigrette, Pine Nuts, Crispy Prosciutto di Parma, Rocket

Japanese Amela Tomato Soup (RS) (V)

Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter

SECOND

Grilled Summer Squash “Salad” (LS) (V)

Eggplant Caviar, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel Crumble, Mint

Sea Bream “Laksa” (CSS) (RS)

Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi

Honey Miso Broiled Black Cod (CSS)

Hijiki Rice, Japanese Pickles, Ikura, Wasabi, Chives, Sesame

Crispy Scale Brittany Sea Bass

Sweet Corn, Fava Beans, Tomatoes, Dill, White Balsamic Vinaigrette

Charcoal Grilled Irish Duck Breast

Searred Foie Gras, Vietnamese Kumquats, Ginger

Grilled Iberico Pork Loin

Braised Fennel, Marcona Almonds, Romesco, Quince Paste, Crispy Skin

Kinross Station Double Lamb Chop (180g) (RS)

Cucumber, Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus

DESSERT

Salted Caramel Soufflé (V)

Fuji Apple Sorbet, Crème Fraîche

Peranakan Inspired Keluak-Coconut Coffee (V)

Balinese Buah Keluak, Chocolate Truffles

EXECUTIVE CHEF Greg Bess

CHEF DE CUISINE Thiru Gunasakaran

GENERAL MANAGER Aisha Khan

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal.

3 Course Set menu is not subject to any promotions and discounts.

Prices are subject to prevailing goods and services tax and 10% service charge.

(V)
Vegetarian

(VG)
Vegan

(CSS)
Certified Sustainable
Seafood

STARTERS

“Kaya Toast”

Searred Foie Gras, Pandan-Coconut Jam
Foie Gras-Espresso Mousse, Brioche

+10

Apple Salad with Maine Lobster (V)

Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

+10

Charcoal Grilled Octopus

Kaffir Lime Aioli, Lardo, Japanese Herbs,
Tempura Sea Beans, Bonito, Nori

+10

Kaluga Queen Caviar

Lemon Herb Blinis & Traditional Accompaniments

+135

Mafaldine with Asparagus and Parma Ham (VG)

Parmesan Aged 24 Months, Kampot Pepper

+10

Spaghetti with Japanese Littleneck Clams (CSS)

Rapini, Garlic, Chili, Lemon, Breadcrumbs

+10

Ravioli with Zucchini and Ricotta

Mozzarella, Parmesan, Goat Cheese, Mint,
Basil

+5

MAINS

Additional Double Lamb Chop 180g (RS)

Cucumber, Jalapeno, Coriander, Mint,
Indian Spiced Lamb Jus

+35

Milk-Fed Dutch Veal Chop

Chanterelle Mushrooms, Caramelized Garlic,
Carrot, Roasted Pearl Onions, Madeira, Chervil

+35

USDA Prime Corn Fed New York Striploin (300g)

OR

Livingstone Australian Wagyu New York (180g)

Potato-Fontina Gratin, Mushroom
Purée, Red Wine Reduction

+40

+45

USDA Prime Corn Fed Ribeye 600g (For Two)

Aligot Potatoes, Caramelized Brussels Sprouts,
Béarnaise, Garlic, Thyme

+65ea

ON THE SIDE +16

Roasted Fingerling Potatoes - Garlic Aioli, Parmesan

Pan Seared Australian Brussels Sprouts - Miso, Furikake

Caramelized Cameron Highlands Corn - Onions, Sage

DESSERTS & CHEESES

Warm Lemon Cake (V)

Roasted Macadamia Nuts, Blueberries,
Strawberry Gelato

+5

Chocolate – Peanut – Marshmallow (V)

Raspberry Gelato, Feuilletine

+8

Strawberry Shortcake (V)

Chitose Farms Strawberries, Candied Ginger,
Strawberry Chantilly Cream, Yogurt Gelato

+8

Selection of Three Artisanal Cheeses

Honey Nut Mostarda, Oat Crisps

+8

Traditional Kaiserschmarrn (For Two) (V)

Warm Strawberries, Strawberry Gelato

+10ea

(LS)
Locally Sourced

(O)
Organic

(RS)
Regionally Sourced