

WANDER IN PARADISE

Embark on a journey through
Pan Asian flavours, a love letter
to our culinary heritage reimagined
for the modern palate.



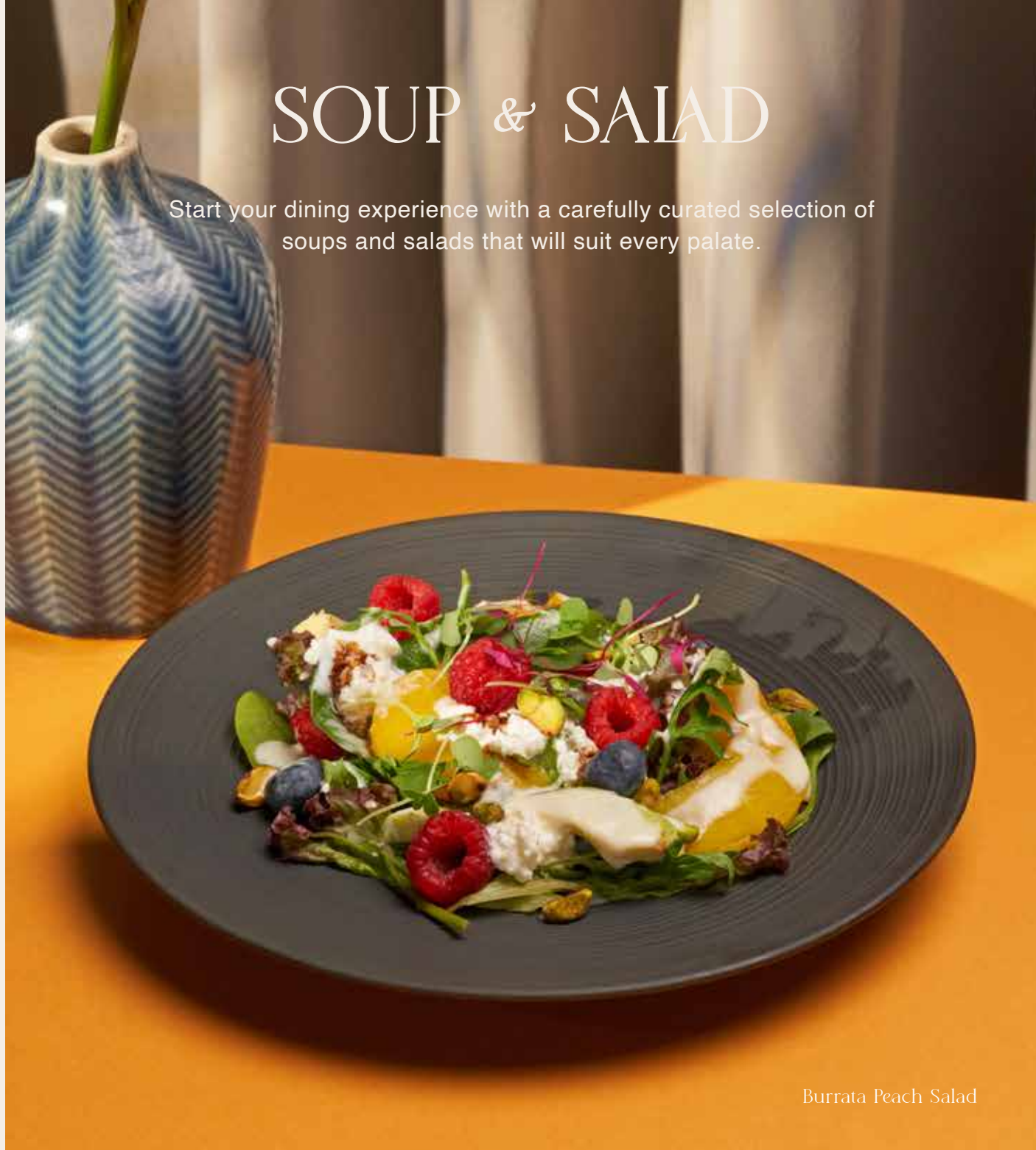
SOUP & SALAD

A1	7 Mushroom Soup	22
	Mixed mushrooms, truffle oil, garlic toast	
A2	Oxtail Soup	32
	Asian spices, celery, tomatoes, carrots, potatoes, garlic toast	
A5	Borneo Seafood Salad	36
	Tiger prawns, squid, salmon, sea grapes, fiddlehead ferns, watercress, baby spinach, ginger flower, cherry tomatoes, ginger lime mustard vinaigrette	
A6	Seared Tuna Salad	32
	Seared tuna, fennel, cannellini beans, arugula, cherry tomatoes, black olives, grilled zucchini & eggplant, mesclun, tarragon caper vinaigrette	
A7	Salmon Poke Bowl ●	38
	Fresh salmon, crispy fish skin, cherry tomatoes, mango, edamame, kyuri, avocado, quinoa, sesame seeds, nori, sriracha mayo, Japanese Wafu dressing	
A8	Caesar Salad	26
	Romaine lettuce, tomato confit, parmesan wafer, boiled egg, Caesar dressing	
	<i>with Cured Salmon Trout</i>	38
	<i>with Chicken</i>	28
A9	Duo Duck Salad 🍴 ●	34
	Shredded duck confit, smoked duck, roasted cherry tomatoes, oranges, French beans, arugula, baby spinach, lychee hazelnut sherry vinaigrette	
A10	Avocado Mango Salad 🌿	32
	Avocado, mango, watercress, wild rocket, cherry tomatoes, citrus yoghurt dressing	
A11	Burrata Peach Salad 🌿	48
	Burrata, peaches, raspberries, mango, cherry tomatoes, baby spinach, mixed leaves, yoghurt dressing	

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SOUP & SALAD

Start your dining experience with a carefully curated selection of soups and salads that will suit every palate.



Burrata Peach Salad



Borneo Seafood Salad



Oxtail Soup

STARTERS

B1	Charred Spanish Octopus Leg ●	65
	Beetroot puree, parsley veloute	
B2	Kaffir Lime Chilli Prawns	32
	Coriander chilli dip	
B6	Chicken 65 🌶️	28
	Spicy mango sauce	
B11	Emmenthal Stuffed Lamb Meatballs	38
	Spiced lamb meatballs, Emmenthal cheese, Arrabbiata sauce	
B21	Beetroot Hummus 🌿	24
	Beetroot, chickpeas, white sesame seeds, garlic, lime juice, olive oil, naan	
B22	Aguate Guacamole 🌿	26
	Avocado, onions, tomatoes, garlic, coriander, sour cream, white & orange sweet potato chips	
B23	Chargrilled Broccoli 🌿 🥜	26
	Broccoli steak, spiced creamed cashew nut sauce	

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STARTERS

Pique your appetite with delightful morsels of small plates which showcases a harmonious interplay of flavours and ingredients, paired with Asian culinary influences.



Charred Spanish Octopus Leg

SHARING

C1	Borneo Spiced Fried Calamari Green chilli coulis	45	C15	Sausage & Spice Sliced chicken sausages, anchovies, onion, chilli, homemade chilli paste	28
C2	Shrimp & Enoki Crisps Baby shrimps, enoki mushroom, wasabi aioli	26	C17	Slow Braised Mutton Varuval Pratha bread	38
C3	Seafood Tofu Puffs Whole prawn, vegetables, mushrooms, chilli dip	30	C18	Mutton Mantao Spiced mutton, crispy fried shallots, mantao bun	34
C11	Malaysian Satay (8 sticks) Rice cakes, cucumber, onion, peanut & cashew nut gravy <i>Chicken</i> <i>Beef or Mixed</i>	 28 30	C21	Cheese Nachos Corn tortilla chips, mozzarella & orange cheddar cheeses, jalapeño peppers, homemade guacamole, pico de gallo	36
C12	Deep Fried Spiced Wings Spices & Chinese rice wine marinade	28	C22	Vegetable Pakoras Chickpea battered mixed vegetables, mint dip	22
C13	Tandoor Baked Chicken Tikka With mint dip	28	C23	Paneer Tikka Indian Paneer cheese, garam masala yoghurt rub, sweet mint chutney	32
C14	Popcorn Chicken Bites With grain mustard aioli	24			

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SHARING

Designed to complement your favourite tipples, savour a touch of comfort with an unexpected flair.



Malaysian Satay

THE SEA

D1	Seared Salmon Trout	48	D6	Lemongrass Butter Baked King Prawn	64
	Pomegranate salsa, asam pedas sauce			Cold cappellini, mixed vegetables	
D2	Honey Miso Glazed Black Cod	95	D7	Old Fashioned Fish & Chips	50
	Honey & miso marinade, mushroom pasta, salmon roe			Threadfin fillet, mushy peas, steak cut fries, homemade tartare	
D3	Salmon & Spinach Bake	35	D8	WIP Seafood Paella (good for 2pax)	78
	Fresh wild salmon trout, spinach, mixed mushrooms, cream, eggs, orange cheddar cheese, sourdough bread			Tiger prawns, salmon, squid, clams, mussels, herbs, Bahia rice	
D4	Kerala Style Fish 	48	D9	Seafood Espetada	110
	Spiced Kerala style sauce, pulao rice or plain naan			Prawns, squid, scallops, fish in olive oil, garlic & herbs, seasonal vegetables, chat potatoes, sauces : mango serrano, air asam kerisik, creamy whole grain mustard	
D5	Crispy Unagi Burger	42			
	Unagi, avocado, mixed leaves, potato crisps, truffle sauce, Japanese mayo, furikake, brioche bun				



WIP Seafood Paella

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THE SEA

From classic comforting flavours to innovative culinary creations, this is a testament to varied cooking techniques and global influences.



Lemongrass Butter Baked King Prawn

THE LAND [Poultry]

E1	Chicken Tikka Masala 	36
	Creamy tomato Makhani sauce, pulao rice or plain naan	
E2	Duck Confit	48
	Lentil ragout, parsnip puree	
E3	Signature Butter Chicken	36
	Pulao rice or plain naan	
E4	Jamaican Jerk Chicken 	36
	Charcoal grilled Habanero pepper jerk spiced chicken, vegetables, chat potatoes, garlic sauce	
E5	Tandoori Chicken	36
	Spiced quarter chicken, chana masala, mint sauce, salad, pulao rice or plain naan	
E6	Chicken Espetada	70
	Jerk spice rubbed chicken breast & chicken thigh, seasonal vegetables, chat potatoes, sauces : salsa verde, rendang, tomato salsa	
E7	Chicken Katsu Burger	36
	Breaded chicken thigh, smoked cheddar, arugula, sliced jalapeño, Japanese mayonnaise, smoky BBQ sauce, mesclun, pretzel brioche bun, pickled red slaw, sweet potato fries	

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spicy



contains nuts



vegetarian



contains alcohol

THE LAND [Poultry]

This humblest of meat offers a versatile and flavourful option making it a perfect canvas for a variety of seasonings and cooking methods; be it Asian or Western.



Chicken Tikka Masala

THE LAND [Meat]

F1	Tomahawk [30 - 45 mins wait time] Reversed seared 120-day grain fed Angus tomahawk steak grilled with salsa verde, sautéed mixed mushrooms, creamed spinach, roasted chat potatoes, grilled spring onion stalk, salsa verde, truffle oil	480
F2	Black Angus Tenderloin 120 day grain fed Angus tenderloin, asparagus, fennel, mashed potato, WIP bearnaise sauce	115
F3	Ribeye with Butterbean Puree Butterbean puree, chimichurri sauce	93
F4	Black Angus Beef Espetada Sirloin chunks in garlic & herbs, seasonal vegetables, chat potatoes, sauces : salsa verde, rendang, tomato salsa	148
F5	Wagyu Truffle Pesto Beef Burger  Wagyu beef patty, sautéed mushrooms, onions, tomatoes, smoked cheddar cheese, wild rocket, truffle harissa pesto sauce, brioche bun, spicy potato wedges	53
F6	Suckling Lamb Rack [45 mins wait time, please pre-order] Mixed greens, pineapple mint yoghurt sauce	450
F7	Slow Braised Lamb Shank Sautéed peasprouts, risotto, seasonal vegetables	68
F8	Basil Parmesan Crusted Lamb Rack Parisienne zucchini, carrot wedges, edamame, baba ganoush, pink peppercorn	118
F9	Malabar Mutton Curry  Kerala spiced mutton, pulao rice or plain naan	38
F10	Lamb Espetada Lamb loin with garlic, herbs & balsamic vinegar, seasonal vegetables, chat potatoes, sauces : salsa verde, rendang, tomato salsa	138

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THE LAND [Meat]

A meat feast inspired by the rich tapestry of Asian flavours.



Suckling Lamb Rack

PASTA & PIZZA

G1	Coastal Aglio Olio Linguine  ●	48
	Tiger prawns, scallops, squid, mussels, extra virgin olive oil, white wine, garlic, chili flakes	
G2	Seafood Tomyum Fettucine 	48
	Tiger prawns, squid, scallops, creamy tomyum sauce	
G3	Basil Walnut Fire Grilled Chicken Pasta 	32
	Grilled chicken, mushrooms, creamy basil sauce	
G4	Risotto Ai Fungi 	34
	Arborio rice, shitake mushrooms, Grana Padano cheese, grilled asparagus spears, petite rocket salad	
G11	Sake San Pizza	38
	Salmon gravalax, ebiko, cherry tomatoes, Japanese mayo, homemade bechamel sauce, lollo rosso, wasabi	
G12	Prawn Sambal Pizza	42
	Prawn meat, sambal, anchovies, egg, roasted nuts, cucumber, tomato, arugula, mozzarella	
G15	Triple Trio Supreme Pizza	45
	Chicken sausage, chicken ham, grilled chicken, onion rings, cocktail onions, onion marmalade, Grana Padano, cheddar, mozzarella, pomodoro sauce	
G16	Tropical Hawaiian Pizza	38
	Chicken, turkey ham, roasted pineapple, cheddar, mozzarella, pomodoro sauce	
G21	Cecina Pizza	57
	Spanish air-dried salted beef, arugula, heirloom tomato, parmesan, red cheddar, mozzarella	
G26	Margherita Pizza 	32
	Tomato, basil, cheddar, mozzarella, pomodoro sauce	

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PASTA & PIZZA

Familiar yet different, we celebrate fresh tastes with the addition of unexpected flavours and ingredients.



Cecina Pizza

NOODLES & RICE

H1	Seafood Curry Laksa 	38
	Tiger & fresh water prawns, squid, fish balls, cockles, beancurd, hard boiled egg	
H2	Mamak Mee Goreng 	28
	Prawns, chicken, fish cake, vegetables, sambal paste, yellow noodles	
H3	Singapore Fried Noodles	26
	Prawns, chicken, vegetables, chilli paste, rice vermicelli	
H4	Cantonese Fried Seafood Noodles	26
	Fresh water prawn, squid, fish cakes, egg noodles	
H5	Angus Fried Kway Teow	45
	Sliced Black Angus striploin, chives, beansprouts, rice noodles	
H6	Signature Wokked Beef Noodles	26
	Sliced beef tenderloin, spring onions, ginger, egg gravy	
H11	Short Ribs Nasi Lemak  	50
	Grilled spicy 100-day grain fed short ribs, egg, cucumber, peanuts, fried anchovies, homemade sambal, papadum, coconut rice	
H12	Kampung Petai Fried Rice 	36
	Tiger prawns, stink beans, sambal, fried chicken wing, mango chutney, fruit pickle	
H13	Chettinad Fried Rice 	38
	Mutton varuval, bird's eye chilli, curry leaves, egg, raita, papadum	
H21	Paneer Peas Makhani  	32
	Paneer cheese, peas, creamy tomato Makhani sauce, pulao rice or plain naan	
H21	Smoked & Mashed Eggplant Curry	26
	Charcoal smoked eggplant, spices, onion tomato gravy, potato straws, pulao rice or plain naan	

Sides

L1	Sauteed Mushrooms	15	L7	Pulao Rice	8
L2	Fries	15	L8	Naan	
L3	Sweet Potato Fries	15		<i>Cheese</i>	12
L4	Mashed Potato	15		<i>Butter, Garlic</i>	10
L5	Sauteed Vegetables	15		<i>Plain</i>	8
L6	Guacamole	5			

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NOODLES & RICE

Inspired by traditional recipes across the continent, each dish is a testament to the culinary artistry of the region.



Short Ribs Nasi Lemak

DESSERT

M1	Coconut Pannacotta Gula Melaka salted caramel	24
M2	Cassava Cheesecake Cassava, cheddar, gula melaka	24
M3	Kunafa  Kataifi, sweet cheese, pistachio	22
M4	Lava Cake  Vanilla ice cream, mixed berries	26
M5	Churros Mixed berries, vanilla & chocolate dips	22

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