

3-COURSE MENU

\$88** Food Only | \$148** Free-flow Beverages

CHOICE OF 1 STARTER

BURRATA TOMATO SALAD (A) (C) (D) (G) (L) (N)
Momo mostarda, candied curry walnut, endive

KALE AND MANGO SALAD (D) (G) (L) (N) (V)
Mandarin dressing, golden raisins, coconut granola

PAN SEARED HOKKAIDO SCALLOPS (A) (C) (D) (GF) (SF)
Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, chili oil

ASSORTED NIGIRI (C) (G) (R) (SF)
Chutoro, akami, hamachi, salmon, hirame

STUFFED ZUCCHINI FLOWER TEMPURA (D) (E) (G) (L) (S) (V)
Shio konbu ricotta, yuzukosho glaze

MISO CURED FOIE GRAS TORCHON (ALC) (D) (E) (G) +20
Nashi pear, olive jam, yuzu compote, toasted brioche

CHOICE OF 1 MAIN

LINE CAUGHT RED SNAPPER 200G (A) (C) (GF) (SF)
Laksa, shrimp oil, celeriac puree, squid

TIGER PRAWN 200G (ALC) (G) (SF)
Black pepper sauce, lime, charcoal oil

ROAST CHICKEN BREAST 200G (A) (C) (G) (N) (SF)
Satay peanut sauce, coconut rice

BRAISED BEEF SHORT RIB 200G (A) (C) (GF)
Rendang, pickled ginger flower

BLACK TRUFFLE OKAYU (A) (ALC) (D) (G) (M) (V)
Butternut squash, shimeji mushroom, parmesan mousse

A4 MIYAZAKI STRIPLOIN 150G (A) (ALC) (D) (G) (M) +60
Konbu demi-glace, truffle gratin, eryngii mushroom

SIDES TO SHARE

MISO MASHED POTATO (D) (G) (L)
Brown butter bread crumbs

GRILLED BROCCOLINI (E) (G) (L) (N) (S)
Sesame dressing

CHOICE OF 1 DESSERT

TROPICAL MANGO (GF) (V) (VG)
Glutinous rice tuile, coconut sorbet

DULCE MISO TOFFEE (D) (E) (G) (N)
Gula melaka caramel, sticky date pudding

BEVERAGE MENU

FREE FLOW 11.30AM - 3PM

CHAMPAGNE

Billecart-Salmon Réserve Brut

WINE

Vivolo di Sasso, Pinot Grigio

Santa Helena, Cabernet Sauvignon

DRAUGHT BEER

Sapporo Premium Lager

COCKTAILS

Pearly Aperol Spritz

Aperol, lychee, prosecco, club soda

Geisha

Gin, saké, yuzu, pear, rosemary

Silk Roast - Espresso Martini

Vodka, home brewed coffee, coffee liqueur, macadamia syrup

57th Pegu Club

Gin, orange liqueur, lime juice, pineapple juice, aromatic bitters

SPIRITS

The Botanist Gin

Belvedere Vodka

Havana Club 3 Year Old Rum

Código 1530 Reposado Tequila

Monkey Shoulder Blended Malt Scotch

Pallini Limoncello

MOCKTAILS

Hanami Mist



Lychee, cherry blossom, salted sakura, lemon, club soda

Mint Condition



Calamansi, yuzu, agave, lime, club soda

ASSORTED CHILLED JUICES AND SOFT DRINKS

COFFEE & TEA



Nutri-Grade mark is based on preparation
at 120% sugar (before addition of ice)