



STARTERS

- Lebanese Style Grilled Squash** Eggplant Caviar, Goat Cheese, Pine Nuts, Tomatoes, Falafel, Mint (LS) **24**
- Burrata with Conference Pears** Champagne-Mustard Vinaigrette, Pine Nuts, Crispy Prosciutto, Rocket **28**
- Japanese Amela Tomato Soup** Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter (RS) (V) **28**
- “Kaya Toast”** Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche **36**
- Charcoal Grilled Octopus** Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans **32**
- Hokkaido Scallop & Hamachi “Ceviche”** Tomato Ponzu, Ikura, Ginger **38**
- Big Eye Tuna Tartare Cones** Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago (CSS) **32**
- Kaluga Queen Caviar** Lemon Herb Blinis and Traditional Accompaniment **150**
- Bucatini with Tomatoes and Basil** Parmesan Aged 24 Months, Young Mozzarella **31/41**
- Pearl Couscous with Hokkaido Scallops** Clams, Baby Squid, Chili, Confit Tomato **35/45**
- Orecchiette with Pork Sausage** Tomato, Basil, Pecorino, Parsley **31/41**
- Agnolotti with Seasonal English Peas** Marjoram, Mascarpone, Parmigiano-Reggiano (RS) (V) **28/38**
- Cavatelli with Duck and Pigeon Ragu** Black Pepper, Pecorino **29/39**

MAINS

- Grilled Japanese Sea Bream** Ginger Sabayon, Asparagus, Star Flower **48**
- Miso Broiled Akaroa Salmon** Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS) **42**
- Pan Seared Spotted Grouper “Laksa”** Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi (CSS) (RS) **46**
- Charcoal Grilled Irish Duck Breast** Seared Foie Gras, Apricot-Ginger Compote **48**
- Australian Double Lamb Chop (180g)** Jalapeno, Mint, Indian Spiced Lamb Jus, Zucchini, Amela Tomato (RS) **68/118**
- Grilled Prime Short Rib** Horseradish, Smoked Potato Purée, Carrots **58**
- W. Black Australian Wagyu Striploin** Potato-Fontina Gratin, Carrot Purée, Red Wine Reduction **98**
- W. Black Australian Wagyu Ribeye 500g (For Two)** Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise **200**

ON THE SIDE +18

- Roasted Fingerling Potatoes** - Garlic Aioli, Parmesan **Pan Seared Australian Brussels Sprouts** - Miso, Furikake
- Caramelized Cameron Highlands Corn** - Onions, Sage **Potato Purée** – Parsley

DESSERT

- Salted Caramel Soufflé** Farmer’s Market Fuji Apple Sorbet **24**
- Peranakan Inspired Keluak-Coconut Coffee** Balinese Buah Keluak, Chocolate Truffles **16**
- Valrhona Chocolate Tart** Grand Marnier Toffee, Praline Feuilletine, Crème Fraîche Ice Cream **24**
- Spikey Lemon** White Chocolate Lemon Mousse, Lemon Curd, Lemon Confit, Amalfi Cake **24**
- Kardinalschnitte “Cardinal”** Mango, Passion Fruit, White Chocolate Chantilly **24**
- Traditional Kaiserschmarrn (For Two)** Strawberry Gelato, Almonds **32**
- Selection of Cheeses** One / **14** Two / **25** Three / **37** Four / **49**

EXECUTIVE CHEF Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
PASTRY CHEF Sam Huang
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.

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

(V) Vegetarian (VG) Vegan (CSS) Certified Sustainable Seafood (LS) Locally Sourced (O) Organic (RS) Regionally Sourced (BG) Beef Gelatin