



À LA CARTE

"The menu represents my continuous journey to craft and plate the best interpretation of Singapore's multi-cultural flavours, magnified with a refined touch and using high-quality ingredients that are sourced sustainably."

EXECUTIVE CHEF
MAKSYM CHUKANOV



STARTERS

Seasonal Oysters Ponzu, dill oil	Half dozen 45 Dozen 88
Hokkaido Scallop (gf) Green apple, yuzu kosho	28
Caviar Bump (10g) (gf) Nomad kaluga caviar served on your hand	68
Black Angus Beef Tenderloin Tartare White soy, beef fat emulsion	28
Japanese Amela Tomato (gf, v, vg) Pickled shallot, basil	30
Avocado Sushi Roll (v, vg) Nori, Japanese cucumber	20
Barbeque Quail Madeira jus, eggplant miso purée	28
A4 Miyazaki Wagyu Roll Caviar, smoked ponzu	38
Truffle Chawanmushi (v) Cep mushroom dashi, king oyster	25
Sourdough (v) Herb butter, channa dhal hummus	15
Kingfish Collar Sambal, chives	28
Hamachi Crudo Tosazu, red radish	25
Tempura Zucchini Flower Furikake, pickled wasabi	38

SIDES

Broccolini (gf, v, vg) Japanese goma dressing	22
Sauteed Mushroom (gf, v) Brown button, king oyster mushroom	15
Miso Mashed Potato (v) Scallion oil, crispy shallot	15
Locally Grown Herbs Salad (v, vg) Yuzu, pumpkin seed	18

MAINS

Canadian Lobster Tail (gf)	60
Dhal risotto, pumpkin curry	
Kinmedai	45
Laksa, ginger flower	
Farmed Turbot	60
Yuzu beurre blanc, smoked herring roe	
Black Pepper Tiger Prawn (400g)	35
Lime, squid ink oil	
Ravioli (v, vg)	30
Wanton skin, curry, pumpkin	
Breaded Iberico Pluma	48
Romaine, pomelo, caper	
Oven-baked Eggplant (gf, v, vg)	20
Coconut, tumeric, puffed quinoa	
Truffle Rice Porridge (gf, v)	35
Seasonal truffle, Hoshi-Jirushi rice, crispy shallot	
Stanbroke Black Angus Striploin (300g) (gf)	85
Grain finished, port wine jus	
New Zealand Young Maimoa Lamb Chop (230g) (gf)	60
Green curry puree, chimichurri	
Whole Roasted French Yellow Chicken (1.2kg) (gf)	70
Coriander chutney, burnt lemon, gun powder	
Stony River Black Angus Tenderloin (300g) (gf)	80
Grass fed, port wine jus	
Short Rib Bossam (1.1kg)	180
48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi	
Stockyard Angus Tomahawk (1.5kg) (gf)	300
200 days grain fed, confit garlic, rosemary	

DESSERTS

Celebration Platters	Small 28 Medium 48 Large 68
Coconut mousse, passionfruit ice cream, Madagascar vanilla ice cream, chocolate truffle	
Brilliat Savarin Cheese (50g) (v)	20
Mango chutney, sourdough cracker	
Coconut Mousse (gf, v, vg)	18
Calamansi, compressed aloe vera	
Ice Cream Sandwich (v)	18
Mango ripple, lime	
Chocolate Miso (gf, v)	18
Hazelnut praline ice cream, frozen Balinese chocolate	
Fruits On Ice (gf, v, vg)	28
CÉ LA VI Ice Cream (gf, v)	16
• Madagascar vanilla • Balinese chocolate • Passionfruit	
CÉ LA VI Sorbet (gf, v, vg)	16
• Lime • Salted lychee	

EXECUTIVE MENU

4 Course **148** | 3 Glass Wine Pairing **68**

Amuse bouche
Chicken Liver Paté
Sour cherry, brioche

Hokkaido Scallop (gf)
Green apple, yuzu kosho, 5g caviar

Telmont, Réserve Brut NV

Truffle Chawanmushi (v)
Cep mushroom dashi, king oyster, 2g black truffle

Stony River Black Angus Tenderloin
Grass fed, port wine jus, miso mashed potato

Mascota Unánime, Cabernet Sauvignon RV

Chocolate Miso (gf, v)
Hazelnut praline ice cream, frozen Balinese chocolate

Pio Cesare, Moscato D'Asti 2021

Petit Fours

DEGUSTATION MENU

5 Course **198** | 4 Glass Wine Pairing **88**

Amuse bouche
Chicken Liver Paté
Sour cherry, brioche

Hokkaido Scallop (gf)
Green apple, yuzu kosho, 5g caviar

Telmont, Réserve Brut NV

Truffle Chawanmushi (v)
Cep mushroom dashi, king oyster, 2g black truffle

Farmed Turbot
Yuzu beurre blanc, smoked herring roe

Yalumba, Y Series Chardonnay RV

Stanbroke Black Angus Striploin
Grain finished, port wine jus, miso mashed potato

Mascota Unánime, Cabernet Sauvignon RV

Chocolate Miso (gf, v)
Hazelnut praline ice cream, frozen Balinese chocolate

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Petit Fours

