

Starters & Bites 小吃

Asian Crackers Oriental Dips 亚洲脆饼 特制蘸酱	\$10
Ice Plant Salad Shredded Chicken Sesame Dressing 水晶冰菜沙拉 鸡丝 芝麻酱	\$22
🕒 Crispy Prawn Fritter Chilli Crab Dip 脆皮虾 新加坡辣椒酱	\$22
Crispy Corn Fed French Chicken Wings 脆炸法式粟米鸡	\$16
Wok Fried Angus Short Ribs Sea Salt Garlic & Chilli 镬炒蒜香椒盐安格斯短肋骨	\$22

Dim Sum Selections & Soup 点心

Steamed Assorted Mushroom Crystal Dumplings (3pcs) 野菌水晶饺 (3粒)	\$12
🕒 Scallop and Sea Urchin Har Gow (4pcs) 扇贝海胆虾饺 (4粒)	\$14
Prawns and Doroc Pork Shaomai with Tobiko (4pcs) 西班牙猪肉鲜虾飞鱼籽烧卖 (4粒)	\$12
🕒 Foie Gras Xiao Long Bao (5pcs) 招牌鸭肝小笼包 (5粒)	\$25
Double Boiled Soup of the Day 时令燉靚汤	\$12
🕒 Mushroom Cappuccino 招牌野菌浓汤	\$15

Local Delights 本地美食

Prawn and Pork Belly Noodle Soup 鲜虾五花肉汤面	\$20
Singapore Live Prawn Laksa Thick Rice Vermicelli in Spicy Coconut Gravy 星洲大虾香辣叻沙	\$20
Singapore Hainanese Chicken (Half) 星洲海南风味白斩鸡 (半只)	\$32
🕒 Charcoal Grilled New Zealand Lamb Leg Satay House Made Peanut Sauce (6 sticks) 炭烤新西兰小羊肉串 自制花生酱	\$24
Cereal King Prawns 香辣金絲麥片蝦	\$30



Singapore's most iconic chef redefines the quintessential Singaporean gourmet experience here. Our all-day, all-occasion dining concept is for everyone – from local families to overseas friends seeking a Singaporean taste. And here, local classics are elevated with choice ingredients and precise cooking methods; authentic flavours are presented with a delicious difference. Rediscover the essence of Singaporean cuisine here

Chef Justin Quek's Private Bottle Selection

@ 25% OFF

*Limited Period Only

Catch of the Day 当日现捕

Fresh Sea Catch 当日鲜鱼	MP
Rock Lobster 太平洋龙虾	MP
King Prawn 大明虾	\$30
Live Mud Crab 3 pax (750g) 生猛青蟹	\$75

**Style of cooking please refer to service staff for recommendation*

Noodles & Rice 面食, 米饭

Wok Fried Kiriotoshi Wagyu Beef Hor Fun 乾炒和牛河	\$40
🕒 Rock Lobster Hokkien Mee 锅炒太平洋龙虾福建面	\$30
🕒 Oriental Fried Rice Seafood or Chicken 星洲老爺炒饭 海鲜或鸡肉	\$28

Lamb Leg Satay w Peanut



Meat & Seafood 肉, 海鲜

🕒 Singapore Curry Fish Head 新加坡咖喱鱼头	\$40
Thai Green Curry Chicken 泰式青咖喱鸡	\$25
🕒 Braised Corn Fed French Chicken Leg in Shao Xing Cream 红烧法式粟米鸡腿 绍兴奶油酱	\$28
Sweet & Sour Iberico Pork 酸甜咕嚕肉	\$32
Wok Fried Kampot Black Pepper Angus Beef 镬炒柬埔寨黑椒牛肉	\$32
Wok Fried Japanese A4 Wagyu Short Rib Ginger & Spring Onion 镬炒薑蔥日本 A4 和牛	\$42

Vegetables & Sides 时蔬

Braised Tofu Claypot Assorted Vegetables 紅燒什錦豆腐煲	\$26
Butter Glazed Root Vegetable 炒牛油根茎类蔬菜	\$16
Wok Fried Seasonal Greens 中式时蔬	\$16
Steamed "You Mai" Lettuce in Superior Soya Sauce & Garlic Oil 蒜香蒸油麦菜 特制生抽	\$16
Sautéed Vegetables and Cordyceps Flower with Sambal Sauce 香煎时蔬虫草花 叁芭酱	\$16
Fried Bun / Mantou (4pcs) 炸馒头 (4pc)	\$3
Jasmine Rice (per bowl) 香茉莉香饭 (一份)	\$1
Chicken Rice (per bowl) 香鸡油饭 (一份)	\$2

Desserts 甜点

Ice Cream Sandwich (Gula Java Vanilla) 冰淇淋三明治 (爪哇椰糖 香草)	\$15
Vanilla Crème Brulee 香草法式焦糖布丁	\$12
🕒 Ondeh Ondeh Mille-Feuille 自制椰糖香兰千层糕	\$10
🕒 Fine Apple Tart à la mode 现烤千层苹果塔佐冰淇淋	\$15
<i>*Please allow 15mins for preparation</i>	
Pandan Gula Java Macaroon (4pcs) 香兰爪哇椰糖马卡龙	\$10