Daily Lunch Specials

POWER BOWL  $12++

Sweet & Sour Chili Squid with Seasonal Vegetables and Steam Fragrant Rice
Or
Braised Pork Belly “Tau Yew Bak” with Egg and Steam Fragrant Rice
Or
Thai Green Curry Chicken with Steam Fragrant Rice

<table>
<thead>
<tr>
<th>ADD-ON BEVERAGE (+$5 each)</th>
<th>ADD-ON DESSERTS (+$5 each)</th>
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<tbody>
<tr>
<td>COLD BREWED ICED TEA</td>
<td>HOMEMADE CREAM PUFF</td>
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<tr>
<td>BLACK COFFEE / ESPRESSO</td>
<td>1 SCOOP GULA JAVA /</td>
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<tr>
<td>HOT TEA</td>
<td>VANILLA ICE CREAM</td>
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SHARING PLATES

Crispy Prawn Fritter with Chili Crab Dip  22
Charcoal Grilled New Zealand Lamb Leg Satay  24
With Homemade Peanut Sauce (6pcs)
Scallop and Sea Urchin “Har Gow” (4 pcs)  14
Duck Foie Gras Xiao Long Bao (5pcs)  25
Prawn and Duroc Pork Shaomai with Tobiko (4pcs)  12
Wok Fried Angus Beef in Kampot Black Pepper Sauce  32

Prices displayed are subject to 10% Service Charge and Prevailing Government Service Taxes
Freshly Pressed Juice
Green Apple 10
Watermelon
Orange

Mocktails
Passionfruit Lemonade 10
Cucumber Lime Soda
Lemongrass Lychee Fizz

Coffee (Santa Vittoria)
Black Coffee, Decaf Coffee, Espresso 6
Double Espresso, Cappuccino, Cafe Latte 8
Flat White, Macchiato
Gula Java Ice Coffee 10

Tea (Monogram)
Chamomile Dream, Earl Grey Neroli, 8
Lapsang Florale, Morning English, Shiso Mint,
Milky Oolong, Hanami Green Tea

Desserts
Ice Cream Sandwich (Gula Java | Vanilla) 15
Vanilla Crème Brulee 12
Ondeh Ondeh Mille-Feuille 10
Fine Apple Tart à la mode 15
Pandan Gula Java Macaroon (4pcs) 10

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