



## 3 Courses 98

### STARTERS

- Hokkaido Scallop & Hamachi “Ceviche”** Tomato Ponzu, Ikura, Ginger
- Big Eye Tuna Tartare Cones** Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago (CSS)
- Burrata with Conference Pears** Champagne-Mustard Vinaigrette, Pine Nuts, Crispy Prosciutto, Rocket
- Japanese Amela Tomato Soup** Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter (RS) (V)
- Agnolotti with Seasonal English Peas** Marjoram, Mascarpone, Parmigiano-Reggiano (RS) (V)
- Wagyu Beef Tartare** English Pea- Mint Pesto, Parmesan, Crispy Sourdough **+5**
- Pearl Couscous with Hokkaido Scallops** Clams, Baby Squid, Chili, Confit Tomato (RS) **+10**
- Apple Salad with Maine Lobster** Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso **+12**
- “Kaya Toast”** Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche **+12**
- Seasonal White Asparagus** Morel Mushrooms, Lobster, English Peas, Egg Jam, Toasted Brioche, Chervil **+15**
- Charcoal Grilled Octopus** Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans **+12**
- Kaluga Queen Caviar** Lemon Herb Blinis and Traditional Accompaniment **+135**

### MAINS

- Bucatini with Tomatoes and Basil** Parmesan Aged 24 Months, Young Mozzarella
- Orecchiette with Pork Sausage** Tomato, Basil, Pecorino, Parsley
- Cavatelli with Duck and Pigeon Ragù** Black Pepper, Pecorino
- Miso Broiled Akaroa Salmon** Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame (CSS)
- Pan Seared Spotted Grouper “Laksa”** Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi (CSS)(RS)
- Grilled Japanese Sea Bream** Ginger Sabayon, Asparagus, Star Flower
- Charcoal Grilled Irish Duck Breast** Seared Foie Gras, Apricot-Ginger Compote
- Iberico Pork Loin** Wheat Beer, Brandy-Mustard Sauce, Confit Bacon, Glazed Brussels Sprout, Apple Purée
- Grilled Prime Short Rib** Horseradish, Smoked Potato Purée, Carrots **+10**
- Australian Double Lamb Chop (180g)** Jalapeno, Mint, Indian Spiced Lamb Jus, Zucchini, Amela Tomato **+12**
- W. Black Australian Wagyu Striploin** Potato-Fontina Gratin, Carrot Purée, Red Wine Reduction **+35**
- W. Black Australian Wagyu Ribeye 500g (For Two)** Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise **+65 ea**

### ON THE SIDE +18

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

### DESSERT

- Salted Caramel Soufflé** Farmer’s Market Fuji Apple Sorbet
- Peranakan Inspired Keluak-Coconut Coffee** Balinese Buah Keluak, Chocolate Truffles(V)(RS)
- Valrhona Chocolate Tart** Grand Marnier Toffee, Praline Feuilletine, Crème Fraîche Ice Cream **+8**
- Spikey Lemon** White Chocolate Lemon Mousse, Lemon Curd, Lemon Confit, Amalfi Cake (BG) **+15**
- Kardinalschnitte “Cardinal”** Mango, Passion Fruit, White Chocolate Chantilly **+15**
- Traditional Kaiserschmarrn (For Two)** Strawberry Gelato, Almonds **+10 ea**
- Selection of Three Artisanal Cheeses** Honey Nut Mostarda, Oat Crisps **+8**

EXECUTIVE CHEF Greg Bess  
CHEF DE CUISINE Thiru Gunasakaran  
PASTRY CHEF Sam Huang  
GENERAL MANAGER Aisha Khan

If you have any food allergies, 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)	(VG)	(CSS)	(LS)	(O)	(RS)	(BG)
Vegetarian	Vegan	Certified Sustainable	Locally	Organic	Regionally Sourced	Beef Gelatin
Seafood	Sourced					