
SET LUNCH MENU

2 Courses at S\$38++ | 3 Courses at S\$48++

Get a wine recommendation by the Sommelier at S\$15++ per glass

LEMONGRASS CHICKEN SOUP

Coconut cream, wing beans, cherry tomato & kaffir lime

MARINATED CRABMEAT SALAD with JICAMA, LIME & ROCKMELON

Pickled melon rind, moong dal, coconut carrot chutney

GRILLED CAULIFLOWER with GREEN CURRY LENTILS

Winter melon & candied ginger

STEAMED BARRAMUNDI & PRESERVED BLACK BEANS

Sautéed pea shoots, watercress, chili & wild ginger

ROASTED BLACK TEA SMOKED QUAIL

Sour spicy dark soy glaze, bok choy & scallion pancakes

TAMARIND GLAZED CRISPY TOFU on a NEST of SPINACH NOODLES

Carrot – ginger puree, pickled root vegetables

ROASTED IBERICO PORK PLUMA - BLOOD ORANGE & TAMARIND GLAZE

Roasted cashews, spiced cous cous & Chinese kale

(\$15 Supplement)

BLOND CHOCOLATE MOUSSE & MUSCOVADO STREUSEL

Bourbon whiskey, banana - passionfruit compote

VANILLA CUSTARD with ROASTED BANANAS & GUANAJA DARK CHOCOLATE

Lemon marshmallow, graham cracker crust, dark rum emulsion

Prices subject to 10% service charge and prevailing government taxes