



3 COURSE 88\$

Amuse Bouche

FIRST

Irish Oysters "Rockefeller" (4pcs)
Spinach, White Wine, Parmesan

Agnolotti with Italian Chestnuts
Port Wine, Mascarpone, Parmigiano-Reggiano

Hokkaido Scallop & Sea Bream "Ceviche"
Tomato Ponzu, Ikura, Ginger

Lebanese Style Grilled Squash "Salad"
Eggplant Purée, Goat Cheese, Pine Nuts, Tomatoes, Falafel, Mint

Big Eye Tuna Tartare Cones (CSS)
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions

Cassolete of "Trippa alla Romana"
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Burrata with Conference Pears
Champagne-Mustard Vinaigrette, Pine Nuts, Crispy Prosciutto di Parma, Rocket

Japanese Amela Tomato Soup (RS) (V)
Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter

SECOND

Orecchiette with Veal Ragù
Confit Tomato, Porcini, Pecorino, Basil, Parsley

Mafaldine with Asparagus and Parma Ham (V)
Parmesan Aged 24 Months, Kampot Pepper

Sea Bream "Laksa" (CSS) (RS)
Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi

Honey Miso Broiled Black Cod (CSS)
Hijiki Rice, Japanese Pickles, Ikura, Wasabi, Chives, Sesame

Crispy Scale Brittany Sea Bass
Sweet Corn, French Beans, Tomatoes, Dill, White Balsamic Vinaigrette

Charcoal Grilled Irish Duck Breast
Seared Foie Gras, Apricot-Ginger Compote

Grilled Iberico Pork Loin
Braised Fennel, Marcona Almonds, Romesco, Quince Paste, Crispy Skin

DESSERT

Salted Caramel Soufflé (V)
Fuji Apple Sorbet, Crème Fraîche

Peranakan Inspired Keluak-Coconut Coffee (V)
Balinese Buah Keluak, Chocolate Truffles

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

(V) Vegetarian (VG) Vegan (CSS) Certified Sustainable Seafood

STARTERS

"Kaya Toast" +10
Seared Foie Gras, Pandan-Coconut Jam
Foie Gras-Espresso Mousse, Brioche

Apple Salad with Maine Lobster (V) +12
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

Charcoal Grilled Octopus +12
Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori

Kaluga Queen Caviar +135
Lemon Herb Blinis & Traditional Accompaniments

Pearl Couscous with Hokkaido Scallops +10
Lala Clams, Baby Squid, Chili, Confit Tomato

MAINS

Australian Double Lamb Chop 180g (RS) +12
Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus

Pan Roasted Milk-Fed Veal Chop +35
Caramelized Black and Golden Garlic, Carrot, Roasted Potatoes, Garlic Aioli, Chives

USDA Prime Corn Fed New York Striploin (210g) +40
OR
Livingstone Australian Wagyu New York (180g) +60
Potato-Fontina Gratin, Mushroom Purée, Red Wine Reduction

USDA Prime Corn Fed Ribeye 500g (For Two) +65ea
Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise, Garlic, Thyme

ON THE SIDE +18

Roasted Fingerling Potatoes - Garlic Aioli, Parmesan
Pan Seared Australian Brussels Sprouts - Miso, Furikake
Caramelized Cameron Highlands Corn - Onions, Sage

DESSERTS & CHEESES

Selection of Three Artisanal Cheeses +8
Honey Nut Mostarda, Oat Crisps

Molten Chocolate Cake +12
Miso Toffee, Banana Passionfruit Gelato, Caramelized Hazelnuts

Mille Feuille with Thai Mangoes (V) +15
Vanilla Mousseline, Caramelized Almonds, Mango Sorbet

Spikey Lemon (V) +15
Vanilla Mascarpone Bavarois, Earl Grey, Lemon Confit, Yuzu Sorbet

Traditional Kaiserschmarrn (For Two) (V) +10ea
Warm Strawberries, Strawberry Gelato

3 Course Set menu is not subject to any promotions and discounts.
Prices are subject to prevailing goods and services tax and 10% service charge.

If you have any food allergies, intolerance, or sensitivity, please speak to your server about the ingredients used in our dishes before you order your meal.

(LS) Locally Sourced (O) Organic (RS) Regionally Sourced