

<b>Warm Asparagus Pancetta Salad</b> Mixture of Baby Spinach and Yellow Frisée, Parmesan, Croutons, Raspberry Vinaigrette, Gorgonzola Cheese	15
Roasted Chickpea Salad Cherry Tomatoes, Lettuce, Avocado, Tahini	15
Crab and Spinach Salad Bowl Avocado, Boiled Egg, Fried Shallots, Baby Radish, Shredded Nori, Kani Miso Dressing	17
<b>Salmon Tartare</b> Avocado, Japanese Cucumber, Tomatoes, Sliced Shallot, Numbing Peppercorn, Cilantro, Rice Crispies	18
➤ Scallop Carpaccio  Drizzled with Hot Corn & Sesame Oil, Topped with Fresh Shiso Leaves, Shishito Peppers, Tempura Bits, Fried Shallots	19
Tomato & Burrata Salad Basil Sorbet, Heirloom Tomatoes, Kalamata Olives, Black Garlic, Fresh Basil Leaves, Sea Salt, Extra Virgin Olive Oil	19

₩ Chef's Recommendation

26

Vegetarian

Prices subjected to prevailing GST and service charge.

# For Sharing

Caesar Salad

(Sharing Portion, 2 – 3 pax)

Romaine Lettuce, Bacon Bits, Parmesan Shavings, Fried Capers, Croutons, Caesar Dressing

Add on: Smoked Salmon | 5 Grilled Chicken Breast | 4

#### Niçoise Salad

26

(Sharing Portion, 2 – 3 pax)

Romaine Lettuce, Tuna Tataki, Potatoes, Quail Eggs, French Beans, Cherry Tomatoes, Sliced Red Onions, Capers, Kalamata Olives, Niçoise Dressing

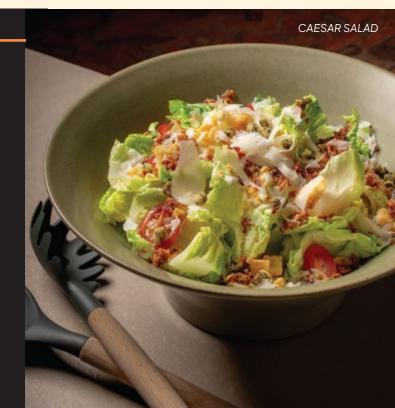
#### Cold Cuts and Cheese Board

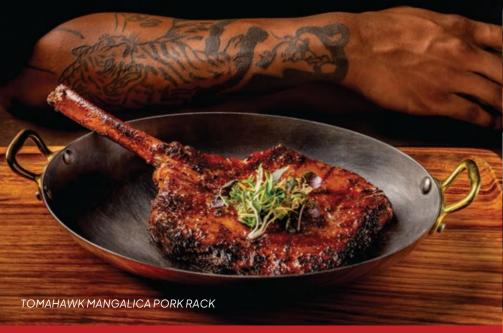
Prosciutto Ham, Chorizo, Paris Ham, Parmesan, Burrata, Comte. Kalamata Olives, Gherkins. Served with French Baguette,

 Half Meter (2 - 3 pax)
 45

 One Meter (6 - 8 pax)
 73







# Signature

Kindly allow 15 to 25 mins of preparation time upon ordering.

#### Crispy Pork Knuckle

Oven Roasted Pork Knuckle, Sesame Soy Asian Sauerkraut, Spicy Nam Jim Sauce

Half Whole

#### **₩ Tomahawk Mangalica Pork Rack**

(Sharing Portion, 1 – 2 pax) Soy Mirin Garlic Ginger Marinated Choice of 1 Side & 1 Sauce

#### W Beef Tomahawk

(Sharing Portion, 3 – 4 pax) Topped with Garlic Butter, Fresh Thyme & Rosemary, Pommery, Mustard, Sea Salt Choice of 2 Sides and 1 Sauce

> Mashed Potatoes, Chilled Japanese Potato Salad, Mexican Grilled Corn Salad, Fries

Choice of Sauces: Red Wine Black Pepper Blue Cheese Sauce Kampong Sauce

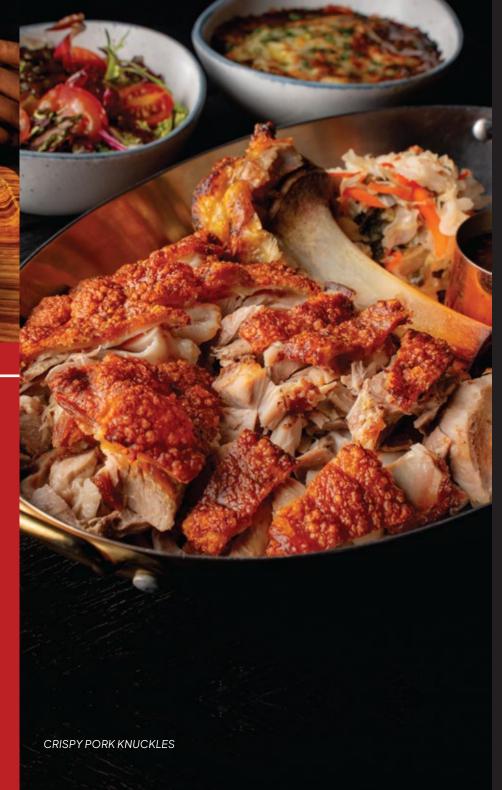
Mushroom Fricassee,

Choice of Sides:

Prices subjected to prevailing GST and service charge.

Mesclun Salad, Beef Macaroni Goulash,





## Meat

### ₩ Pork Collar

Sous-Vide for 14 hours, Marinated with Orange Peeled & Garlic Bulgogi Sauce Choice of 1 Side

### Baby Chicken 26

Marinated with Cajun Spice & Fresh Herbs Choice of 1 Side & 1 Sauce

#### Beef Tartare 2d

Truffle Oil, Raw Egg Yolk, Capers, Gherkins, Shallots, Chives. Served with Fries Add on: Freshly Baked French Baguette Slices | 5

#### ₩ Baby Back Ribs 36

Tender Pork Ribs Marinated and Grilled with Home-Made BBQ Sauce Choice of 1 Side

### Australian Rib Eye (250gm) 45

Choice of 1 Side & 1 Sauce

Choice of Sides: Mesclun Salad, Beef Macaroni Goulash, Mashed Potatoes, Chilled Japanese Potato Salad, Mushroom Fricassee, Mexican Grilled Corn Salad, Fries

26

Choice of Sauces: Red Wine Black Pepper, Blue Cheese Sauce Kampong Sauce

₩ Chef's Recommendation

 $\label{prices} \textit{Prices subjected to prevailing GST} \textit{ and service charge}.$ 



#### Spaghetti Vongole

White Clams and Stock, Sliced Garlic, Chopped Parsley, Chili Flakes, Olive Oil

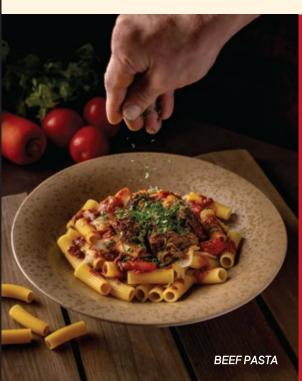
#### ₩ Beast Cheeseburger

Wagyu Beef Patties, Grilled Back Bacon, Orange Cheddar Cheese, Potato Bun, Gherkin BBQ Mayo Served with Fries or Salad.

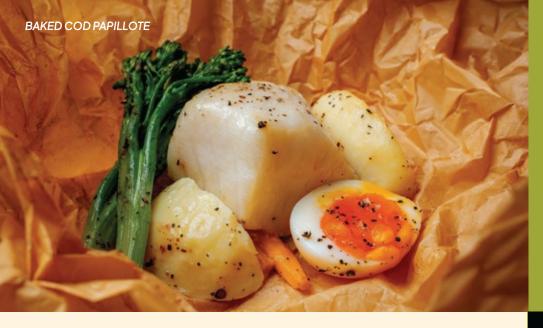
#### **₩** Beef Pasta

Rigatoni, Braised Wagyu Beef Cheeks, Crushed Tomatoes, Root Vegetables, Parmesan Shavings,

Mains







# **Vegetarian Mains**

**₩** Aubergine Tomato Gratin

Gnocchi

Char-Grilled Cauliflower Steak

₩ Chef's Recommendation

## Fish

Pan-Seared Barramundi	27
Choice of 1 Side & 1 Sauce	

27 Pan-Seared Salmon Fillet

Choice of 1 Side & 1 Sauce

33 **₩** Baked Cod Papillote

Kindly allow 15 to 25 mins of preparation time upon ordering. Potatoes, Broccolini, Carrots, Hard-Boiled Egg, Lemon Aioli

Salt-Baked Whole Red Snapper 34

(400 - 500gm) Kindly allow 15 to 25 mins of preparation time upon ordering. Choice of 1 Side

Mesclun Salad, Beef Macaroni Goulash, Mashed Potatoes, Chilled Japanese Potato Salad,







## Bites to share

Nain Fries	10
■ Truffle Fries with parmesan cheese	13
<b>Spam Fries</b> with basil cheese dip	13
Chicken Satay (Half Dozen) with cucumber, red onions, lontong rice and pineapple peanut sauce	13
Crispy Garlic Calamari	15
Five Spice Boneless Chicken Wings	18

Vegetarian

Mesclun Salad/Balsamic Dressing	5
<b>Beef Macaroni Goulash</b> Melted with Mozzarella Cheese	7
Mashed Potatoes Butter Cream	7
Chilled Japanese Potato Salad Bacon Bits, Fresh Sliced Scallions	7
Mushroom Fricassee Cooked in Thick Cream	7
Char-Grilled U.S. Asparagus	7
Mexican Grilled Corn Salad Avocado, Tomatoes, Capsicums, Parmesan Cheese, Cilantro	7
Fries	7











Claypot Hokklen Mee Braised Yellow Noodles & Rice Vermicelli in Prawn Stock, Prawns, Roast Pork, Beans Sprouts, Local Chives	16
<b>Mee Tal Mak Laksa</b> Sliver Needle Noodles in Spicy Coconut Dried Shrimp Broth, Clams, Prawns, Tau Pok, Laksa Leaves	17
Chicken Claypot Rice Kindly allow 15 to 25 mins of preparation time upon ordering. Fragrant Rice with Waxed Sausage and Salted Fish Cooked in Claypot, Marinated Chicken Thigh and Mushrooms	19
Mala Fried Rice Spicy Mala Paste Fried Rice, Asparagus Dice, Chopped Pak Choy, Chicken Dice, Fried Egg	19
Kurobuta Pork Belly Claypot Rice Kindly allow 15 to 25 mins of preparation time upon ordering.	20

Model Fork, Deans Oproute, Local Criives	
<b>Mee Tal Mak Laksa</b> Sliver Needle Noodles in Spicy Coconut Dried Shrimp Broth, Clams, Prawns, Tau Pok, Laksa Leaves	17
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Mala Fried Rice Spicy Mala Paste Fried Rice, Asparagus Dice, Chopped Pak Choy, Chicken Dice, Fried Egg	19
<b>Kurobuta Pork Belly Claypot Rice</b> Kindly allow 15 to 25 mins of preparation time upon ordering. Soft-Boiled Egg, Fresh Scallions, Cod Fish Crackers, Pickles	20

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	Nasl Goreng Sambal Fried Rice with Shrimps and Mixed Vegetables, Fried Chicken, Fried Egg, Chicken Satay, Achar, Prawn Crackers	20
	Seafood Sambal Shang Mee Crispy Egg Noodles, Seafood, Vegetables, Sambal Gravy	24
₩	Chilean Seabass Claypot Cooked with Scallions and Ginger, Hong Kong Choy Sum, Carrots, Asparagus, Shimeiji Mushrooms Add on: Fragrant Steamed Rice   2	32
	<b>Crab Meat Bee Hoon</b> Thick Rice Vermicelli, Goji Berries, Fresh Crab Broth, Milk, Pork Lard	38
**	Lobster Porridge Teochew-Style Lobster Rice Porridge in Crab Broth, Baby Abalone, Crispy Conpoy, Bonito Flakes, Fried Shredded Ginger & Scallion	44





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**Coconut Lemongrass Pudding** 

Fresh Coconut Milk, Whipping cream, Lemon Grass, Agar Agar and Gula Melaka

 ✓ Orh Nee Brûlée

Yam Paste, Pumpkin Marmalade

Bana-Misu

Fragrant Rum Caramelized Lady's Finger Bananas, Mascarpone Cheese, Sponge Cake, Coffee Liquor, Espresso

**Hazelnut & Banana Cake** 

Nutella Chocolate Cream, Coconut Ice-Cream

**₩** Molten Chocolate Cake

Served with Mini Magnum® Ice-Cream

₩ Chef's Recommendation

10

12

12

14

18

Looking for an Byent Space?



Desserts

