



3 COURSE 88\$

Amuse Bouche

FIRST

Agnolotti with Seasonal English Peas
Marjoram, Mascarpone, Parmigiano-Reggiano

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

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

Hamachi & Hokkaido Scallop "Ceviche"
Soy, Yuzu, Ikura, Coriander, Kinome

Cassiolette 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
Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter

SECOND

Sea Bream "Laksa"
Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi

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

Crispy Scale Brittany Sea Bass
English Peas, Asparagus, Tomatoes, Fines Herbes, White Balsamic Vinaigrette

Charcoal Grilled Irish Duck Breast
Seared Foie Gras, Vietnamese Kumquats, Ginger

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

Kinross Station Double Lamb Chop (180g)
Cucumber, Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus

DESSERT

Salted Caramel Soufflé
Fuji Apple Sorbet, Crème Fraîche

Peranakan Inspired Keluak-Coconut Coffee
Balinese Buah Keluak, Chocolate Truffles

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

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

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.

STARTERS

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

Apple Salad with Maine Lobster +10
White Asparagus, Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

Charcoal Grilled Octopus +10
Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans, Bonito, Nori

Kaluga Queen Caviar +135
Lemon Herb Blinis & Traditional Accompaniments

Mafaldine with Asparagus and Serrano Ham +10
Parmesan Aged 24 Months, Kampot Pepper

Spaghetti with Japanese Littleneck Clams +10
Rapini, Garlic, Chili, Lemon, Breadcrumbs

Orecchiette with Cameron Highland Tomatoes +5
Anchovies, Capers, Parmesan, Roasted Garlic, Lemon, Chili

MAINS

Additional Double Lamb Chop 180g +35
Cucumber, Jalapeno, Coriander, Mint, Indian Spiced Lamb Jus

Milk-Fed Dutch Veal Chop +35
Morel Mushrooms, Asparagus, Carrot, Roasted Pearl Onions, Madeira, Chervil

USDA Prime Corn Fed New York Striploin (300g) +40
OR

Livingstone Australian Wagyu New York (180g) +45
Potato-Fontina Gratin, Mushroom Purée, Red Wine Reduction

USDA Prime Corn Fed Ribeye 600g (For Two) +65ea
Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise, Garlic, Thyme

ON THE SIDE +16

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

DESSERTS & CHEESES

Warm Lemon Brownie +5
Roasted Macadamia Nuts, Blueberries, Strawberry Gelato

Chocolate – Peanut – Marshmallow +8
Raspberry Gelato, Feuilletine

"Ong Lai" +8
Honey Roasted Sarawak Pineapple, Vanilla Mouseline, Pineapple Gelato

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

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