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SGD 69

B&B

Sourdough

umami butter, caramel kaya

SNACK

Oyster

yuzukosho, amberella, sour plum granita

+25 for 1/2 dozen

+45 for a dozen

Smoked Eel Kueh Loyang

squid ink kueh loyang, celeriac, smoked eel

STARTERS
(CHOOSE ONE)

Argentina Deep Sea Prawn

asparagus parfait, citrus beurre blanc, green oil, caviar

Land & Sea

charred octopus, roasted pork belly, nduja foam, corn puree

Foie Gras +\$7

*madelines, compressed pineapple, pistachio crumble, capsicum sponge,
chili padi kuromitsu*

Hay Smoked Hamachi

kelp barley, scallion pesto, tempura shisho

MAINS
(CHOOSE ONE)

New Zealand Lamb Loin

jin hua ham, pea ala francaise, salt bake celeriac, lamb jus

Wild Caught Lemon Sole

asian grenobloise, salted vegetables, almonds, shrimp, beurre noisette

2 GR Wagyu Denver Rib (+10)

blue foot mushroom, baby leek, roasted chestnut puree, jus

DESSERT
(CHOOSE ONE)

Yuzu & Citrus

calamansi curd, pomelo, lime gel, lavender sponge, yuzu sorbet, lavender honey

Cempedak Tarte Tatin

chilli molasses, coriander tuille, banana ice cream

BEVERAGE
(CHOOSE ONE)

A Glass of Bubbles, White & Red Wine

Wine Pairing (+ SGD 33) simplicité

Wine Pairing (+ SGD 39) extraordinaire

The above set is strictly not for sharing, per table if to order the menu, all guest have to order the menu.