



69.90++ | 4 COURSE WITH
COMPLIMENTARY 2 SNACKS

BREAD SERVICE: SOURDOUGH /UMAMI BUTTER

SEASONAL OYSTERS

watermelon, calamansi, red shiso, granita

SMOKED PU ER CAVIAR & BEIGNET

yuzu crème

WAGYU BEEF TONGUE

red wine onion marmalade, scallion pancake, pickled mustard, dijon vinaigrette

STARTERS

CHOICE OF ONE

HAY SMOKED HAMACHI

kelp barley, asian herb pesto, tempura shiso

FOIE GRAS & CHICKEN LIVER PATE

foie gras snow, pickled berries, dates, dates honey served with sourdough

MOULES MARINIÈRES

blue mussels, steamed egg custard, uni sabayon, white wine, cayenne pepper served with sesame cracker

JERUSALEM ARTICHOKE VELOUTE

bacon jam, morel, beurre noisette, shaved black truffle

SUPPLEMENT

FOIE GRAS +15

raspberry, sasho pepper, macadamia, crystal bread

MAINS

CHOICE OF ONE

LEMON SOLE MEUNIÈRE

asian grenobloise, citrus, parsley, sea shrimps, citrus, almonds

MILK FED LAMB SADDLE STUFFED WITH SAGE AND FIG

king oyster mushroom, vadouvan, ragout of petit pois, white bean purée, lamb jus

CANADIAN PORK TOMAHAWK

"Hainanese" rhubarb sweet & sour sauce, strawberry, garlic shoot

KELP BUTTER RISOTTO (v)

smoked leek, whipped burrata, garlic shoot

SUPPLEMENT

STEAK AU POIVRE ON HOT PLATE +12

wagyu, charred smoked leek, lemon caper beurre noisette, fried leek, onion rings, beef jus

DESSERT

CHOICE OF ONE

TRUFFLE & TULAKALUM (TNT)

fresh truffle, truffle ice cream, 75% valrhona dark chocolate ganache, chocolate mousse, mushroom soil, lemon verbena

FENNEL & GUAVA "AIYU JELLY"

fennel jelly, orange marmalade, fresh fruits, guava "shaved ice"

+39 for | Flight of 3 wines | Bubbles /White /Red



30.90++ | 2 COURSE WITH
CHOICE OF STARTERS AND MAINS

BREAD SERVICE : SOURDOUGH /UMAMI BUTTER +5

SEASONAL OYSTERS +5

watermelon, calamansi, red shiso, granita

STARTERS

CHOICE OF ONE

C♣C♣C♣C♣C♣C PASTA (served cold)

crab meat, caviar, confit lemon, chorizo, capellini, clams (hến mini clams from saigon), lobster bisque

FOIE GRAS ♣ CHICKEN LIVER PATE

foie gras snow, pickled berries, dates, dates honey served with sourdough

MOULES MARINIÈRES

blue mussels, steamed egg custard, uni sabayon, white wine, cayenne pepper served with sesame cracker

JERUSALEM ARTICHOKE VELOUTE

bacon jam, morels, beurre noisette, shaved black truffle

SUPPLEMENT

STEAK TARTARE +8

pickled cai xin, wasabi, sour cream, garlic chips, shallot, caviar, served with shiso kueh loyang

MAINS

CHOICE OF ONE

C♣C♣C♣C♣C♣C PASTA (served hot)

crab meat, caviar, confit lemon, chorizo, capellini, clams (hến mini clams from saigon), lobster bisque

DUCK CONFIT

"wok hey" rice noodles, local mushrooms, petit pois, home cured egg yolk, mirabelle plum vingrette

DRY AGED SPICED ROASTED CHICKEN

piquillo pepper chilli jam, parsnip puree, kailan, soy sauce chicken jus

KELP BUTTER RISOTTO (v)

smoked leek, whipped burrata, garlic shoot

SUPPLEMENT

CLAYPOT BEEF CHEEK +10

oriental jus, pommes purée, pancetta, local vegetables

COMPLIMENTARY

CHOICE OF

Tea (ginger lemon), illy Long Black, kombucha (original, coke, coke light)

WINE BY THE GLASS

House Pour Red /White +\$10



40.90++ | 3 COURSE WITH
CHOICE OF STARTERS / MAINS / DESSERT

BREAD SERVICE : SOURDOUGH / UMAMI BUTTER +5

SEASONAL OYSTERS +5
watermelon, calamansi, red shiso, granita

STARTERS
CHOICE OF ONE

SQUID INK KUEH PIE TEE
crab meat, jicama, xo sauce (3pcs)

WAGYU BEEF TONGUE
red wine onion marmalade, scallion pancake, pickled mustard, dijon vinaigrette

JERUSALEM ARTICHOKE VELOUTE
bacon jam, morels, beurre noisette, shaved black truffle

PURPLE CABBAGE
shao xing scallop, ikura, pickled fennel, dashi beurre blanc sauce, chive oil, prawn head butter

SUPPLEMENT

SALAD NICOISE (v) +8
aburi of mekajiki belly, soft boil egg, summer vegetables, lettuce, tuna emulsion

MAINS
CHOICE OF ONE

DUCK CONFIT
"wok hey" rice noodles, local mushrooms, petit pois, home cured egg yolk, mirabelle plum vinaigrette

LEMON SOLE MEUNIERE
asian grenobloise, citrus, parsley, sea shrimps, citrus, almonds

KELP BUTTER RISOTTO (v)
smoked leek, whipped burrata, garlic shoot

CANADIAN PORK TOMAHAWK
"Hainanese" rhubarb sweet & sour sauce, strawberry, garlic shoot

SUPPLEMENT

STEAK AU POIVRE ON HOT PLATE +12
wagyu, charred smoked leek, lemon caper beurre noisette, fried leek, onion rings, beef jus

DESSERT
CHOICE OF ONE

CORN & CEREAL
toffee corn pudding, whisky caramel sauce, cereal chip, cereal ice cream

FENNEL & GUAVA "AIYU JELLY"
fennel jelly, orange marmalade, fresh fruits, guava "shaved ice"

COMPLIMENTARY
CHOICE OF

Tea (ginger lemon), illy Long Black, kombucha (original, coke, coke light)

WINE BY THE GLASS
House Pour Red / White +\$10

聚 Communal MENU

59.90 | 10 DISHES
PER PAX

BREAD SERVICE: SOURDOUGH/ UMAMI BUTTER

SQUID INK KUEH PIE TEE
crabmeat, jicama, xo sauce (4pcs)

SEAFOOD ASPIC
prawn bisque, bonito jelly, dill, nam jim sauce (2 pcs)

FOIE GRAS & CHICKEN LIVER PATE
foie gras snow, pickled berries, dates, dates honey served with sourdough

WAGYU BEEF TONGUE
red wine onion marmalade, scallion pancake, pickled mustard, dijon vinaigrette

C&C&C&C&C&C PASTA (served cold)
crabmeat, caviar, confit lemon, chorizo, capellini, clams (hén mini clams from saigon), lobster bisque

PURPLE CABBAGE
shao xin scallop, ikura, pickled fennel, dashi beurre blanc sauce, chive oil, prawn head butter

DUCK CONFIT
"wok hey"rice noodle, local mushrooms, petit pois, home cured egg yolk, marabelle plum vingrette

"KELP BUTTER RISOTTO (v)
smoked leek, whipped burrata, garlic shoot"

FENNEL & GUAVA "AIYU JELLY"
fennel jelly, orange marmalade, fresh fruits, guava "shaved ice"