



3 COURSE

DINNER MENU

MONDAY TO FRIDAY | 5:30 PM to 9:00 PM

3-COURSE AT \$50

[1 Starter and Main Course and Dessert] or [2 Starters and 1 Main Course]

STARTERS

CHILI CRAB CAKE

Croquette stuffed with crab meat, man tou, chili crab sauce
S | SF

OR

KUEH PIE TEE (5PCS)

Cocktail prawn, kombu slaw, tobiko
SF

OR

GAMBAS

Tiger prawns, garlic, chili flake, sourdough bread
D | SF

MAIN COURSE

NIKKEI-INSPIRED GRILLED ASSAM HALIBUT RISOTTO

Binchotan & orange wood grilled, halibut in assam marination, 'Nikkei' Cazuela rice, chili lime butter, herb oil
SF

OR

AYAM BUAH KELUAK

Modern - Binchotan & orangewood grilled chicken breast, garlic aioli, camote chips, black nut chicken jus, blue pea rice, achar, prawn cracker
N | S

OR

BEEF CHEEK RENDANG

18 hours braised prime beef cheek in rich gravy of coconut cream, spices, gula melaka, turmeric, blue pea jasmine rice, achar, prawn cracker
N | S

OR

SPAGHETTI ALLO SCGLIO

Seafood pasta, clams, mussels, shrimp, squid, fresh tomato
SF

DESSERTS

KUEH DURIAN

Durian mousse, pandan crepe, burnt custard, gula melaka ice cream
D

OR

OUR STYLE CHENDOL

Red mousse, pandan jelly, gula melaka, popcorn, coconut cream
D

Vegan options available upon request. Please inform our staff of any dietary preferences.

A = contains alcohol | D = contains dairy | GF = gluten free | N = contains nuts | P = contains pork
S = spicy | SF = contains seafood | V = vegetarian | VE = vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy.
Prices are inclusive of 10% service charge & prevailing GST.