

A LA CARTE

Starter

duck rillette salad with thai red curry ice-cream \$17

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“giam chye ar” duck & mustard green consommé with foie gras ravioli \$16

Fresh Pasta

tau yew bah soy sauce pork ragout cannelloni with soy-cured yolk \$20

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seafood crustacean oil spaghettoni with tiger prawns \$20

Main

red snapper filipino laing braised taro leaves & cambodian amok curry \$25

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48hr beef short rib with kai lan sauce & soy oyster gel \$28

Sweet

lychee sorbet with lychee martini gummy \$15

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a rather ugly chocolate cake with sour cherry sorbet \$18

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wild rocket chendol \$18

please note that the portions above are small as they are meant to be part of a multi-course meal

min spending of \$70++/pax required for dinner (12 years & above)



wild rocket

SET DINNER

Starter

tuna belly mince & glass noodles negitoro "bah chor mee" +\$6*

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duck rilette salad with thai red curry ice-cream

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"giam chye ar" duck & mustard green consommé with foie gras ravioli

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black truffle, bamboo shoot & hokkaido scallop "soon kueh" in candlenut milk

Fresh Pasta

tau yew bah soy sauce pork ragout cannelloni with soy-cured yolk

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seafood crustacean oil spaghettini with tiger prawn +\$3*

Main

red snapper filipino laing braised taro leaves & cambodian amok curry

~

48hr beef short rib with kai lan sauce & soy oyster gel +\$3*

Sweet

lychee sorbet with lychee martini gummy

~

a rather ugly chocolate cake with sour cherry sorbet +\$3*

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wild rocket chendol +\$3*

\$76++ small menu (5 courses) *supplements apply

\$98++ medium menu (7 courses)

\$123++ big menu (9 courses)

min spending of \$70++/pax required for dinner (12 years & above)



wild rocket