

a la carte

STARTER

pomelo salad with tiger prawns & frozen coconut dressing \$18

salmon carpaccio red rice & baby octopus donburi \$18

palak paneer baby spinach salad with grilled haloumi \$18

soto ayam soup with tsukune & begedil \$17

HANDMADE PASTA

oxtail rendang pappardelle \$30

adobo duck ragout cannelloni with mushroom & truffle infusion \$31

spanner crab & daun kesom ravioli in laksa broth \$32

nori tsukudani spaghetti with king prawns \$35

MAIN

roast flounder with chai poh pickled radish & congee \$36

iberico pork char siew with shanghai kao cai & quinoa \$39

slow-cooked tandoori beef short rib with mint yoghurt & bombay potatoes \$38

SWEET

gong tng almond brittle, peanut butter ice cream & dark chocolate fudge \$16

wild rocket strawberry cheesecake \$16

wild rocket chendol \$16

*omakase menu is available at the chef's table

four course

1st course

pomelo salad with tiger prawns & frozen coconut dressing

or

salmon carpaccio red rice & baby octopus donburi

or

palak paneer baby spinach salad with grilled haloumi

or

soto ayam soup with tsukune & begedil

2nd course

oxtail rendang pappardelle

or

adobo duck ragout cannelloni with mushroom & truffle infusion

or

spanner crab & daun kesom ravioli in laksa broth

or

nori tsukudani spaghetti with king prawns +\$3

3rd course

roast flounder with chai poh pickled radish & congee

or

iberico pork char siew with shanghai kao cai & quinoa

or

slow-cooked tandoori beef short rib with mint yoghurt & bombay potatoes

4th course

gong tng almond brittle, peanut butter ice cream & dark chocolate fudge

or

wild rocket strawberry cheesecake

or

wild rocket chendol

\$73++



wild rocket