

SET LUNCH

Starter

palak paneer salad with grilled haloumi

or

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

2nd Course

sambal minced pork bah chor bee tai mak with onsen egg

or

salmon carpaccio red rice & baby octopus donburi

Main

red snapper filipino laing braised taro leaves & cambodian amok curry

or

black vinegar iberico pork jowl with pickled cabbage & chestnut puree

Sweet

pineapple sorbet chilli & soy sauce salt

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wild rocket chendol +\$3

4 course @ \$42++

5 course @ \$52++

omakase lunch @ \$100 - \$120++

kindly note that there is a min spend requirement of \$40++/pax for lunch



wild rocket

A LA CARTE*

Cold Starter

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

Warm Starter

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

Fresh Pasta

laksa pesto linguini with tiger prawns & quail egg \$28

Main

48hr beef short rib with rendang & achar \$32

Sweet

lychee sorbet with lychee martini gummy \$16

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wild rocket strawberry cheesecake \$18

*a la carte portions are small as they are meant to be part of a multi-course meal

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