

## SET LUNCH

### Starter

palak paneer salad with grilled haloumi

or

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

### 2<sup>nd</sup> Course

buah keluak beef spaghetтини with sambal

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 “ter kar chor” +\$3

or

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

### Sweet

lychee sorbet with lychee martini gummy

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wild rocket strawberry cheesecake +\$3

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wild rocket chendol

4 course @ \$38++

5 course @ \$48++

\*omakase lunch is available at between \$90-\$120



wild rocket

## A LA CARTE

### Cold Starter

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

### Warm Starter

“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 spaghettini 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