

E LIPSE

# Dinner Menu

**EXPERIENCE MENU**  
**6 Course Dinner**  
**168 per pax**

Homemade Bread | Jalapeno Honey Butter | Mala Tomato Jam

**SNACKS**

Hamachi Tartare | Chicken Skin | Avruga Caviar | Pea Gel  
Tartlet | Black Garlic Puree | Garlic Chips | Garlic Flower  
Pumpkin Bread | Chinese Celery | Oyster Emulsion | Peanuts

**PLATES**

**Japanese Emperor Oysters**

Black Vinegar Beetroot Gel | Ginger Sesame | Mala Snow

**Hay Smoked Foie Gras Chawanmushi**

Uni | Salmon Roe | Ginger Oil

**Charcoal Grilled King Crab**

Flying Fish Roe | Puffed Rice | Bonito Ponzu | Scallion Oil

**Dry Aged Angelica Sinensis Duck**

Confit Leek | Morel Mushroom | Angelica Sinensis Jus

**Local Farmed Threadfin**

Mussel | Siberian Sturgeon Caviar | Green Curry Pumpkin | Kaffir Lime Oil

**28 Days Dry Aged Beef Short Ribs**

Beef Honeycomb Tripe | Soy Daikon | Parsnip Chips | Scallion Purée  
Ginger Carrot Puree | Cognac Jus

**PALATE CLEANSER**

Nitro Ice Cream | Mango | Popping Candy

**DESSERT**

Smoked Pear | Dang Shen Ginger Gelato | Orange Gel  
Pistachio Chocolate | Peanuts

**MIGNARDISE**

Milo Dinosaur | Salted Biscuits  
Chocolate Cones | Attap Seeds | Corn Gelato  
Ding Ding Candy

**Wine Pairing \$48**

**20% Off Wine Bottles**

*For a seamless dining experience, this menu will be prepared for the entire table.  
Prices are subject to Service Charge and prevailing GST.*

## BAR BITES

*(Available all day)*

<b>Charcoal Fried Lychee (V)</b> Yuzu Aioli	18
<b>Mushroom Croquette (V)</b> Mushroom Crumble   Truffle Aioli   Chive	18
<b>Tsukune Chicken Satay</b> Chicken Cartilage   Sous Vide Egg   Ginger Soy   Puffed Rice   Chive	18
<b>63°C Crispy Pork Belly</b> Ginger Garlic Chili   Dijon Mustard	18

## APPETISER

*(Available for Dinner only)*

<b>Cold Smoked South African Abalone</b> Yunnan Shuhua   Bell Pepper Sorbet   Peach gum   Ice Plant   Bonito Ponzu	28
<b>Homemade Bread</b> Paprika Kombu Butter   Honey Dill Butter	16
<b>Hay Smoked Salmon Tartare</b> Kimchi   Salmon Roe   Pickled Ginger Flower   Radish Coconut Foam   Rice Cracker	24
<b>Dry Aged Hamachi &amp; Scallop Ceviche</b> Sturgeon Caviar   Puffed Quinoa   Coconut Emulsion   Mango Salsa Lemongrass Oil   Calamansi   Mignonette	28
<b>Foie Gras &amp; Pork Dumpling</b> Puffed Rice   Black Garlic   Smoked Chestnut   Chilli Snow   Scallion Oil	28
<b>Local Farmed Mussel</b> Shaoxin Wine   Lemongrass   Bird's Eye Chilli   Homemade Sourdough	28

## SOUP

*(Available for Dinner only)*

<b>Laksa Pumpkin</b> XL Hokkaido Scallop   Smoked Mussel   Salmon Roe Puffed Wild Rice   Pumpkin Bread	28
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## ENTRÉES

*(Available for Dinner only)*

<b>South African Abalone &amp; Risotto</b>	58
Arborio Rice   Couscous   Wild Rice   Cuttlefish   Scallop Fried Ginger   Sesame Snow	
<b>Hokkaido Pork Tenderloin</b>	36
Charcoal Grilled Peach   Smoked 'You Mai Cai'   Garlic Crumble   Apple Gel Smoked Hoisin Jus	
<b>Pear Braised Beef Cheek</b>	40
Asparagus Risotto   Puffed Quinoa   Smoked Cauliflower Purée   Black Vinegar Soy	
<b>Lobster 'Hae Bee Hiam' Risotto</b>	78
Whole Boston Lobster   Arborio Rice   'Hae Bee Hiam' Crumble   Kailan Crème Fraîche	

## FOR SHARING

*(Available for Dinner only)*

<b>Dry Aged Whole Local Farmed Snapper</b> <i>(Waiting Time: 40mins)</i>	65
Orange & Pomelo Salad   Dried Cuttlefish   Pickled Chilli   Fennel Lemongrass Oil   Basil	
<b>12 Days Dry Aged Irish Duck</b> <i>(Waiting Time: 30mins)</i>	HALF 68 (2-3 pax)   WHOLE 130 (4-6 pax)
Grilled Ceylon Spinach   Egg Crêpe   Watermelon & Cucumber Salsa Hibiscus Pepper Glaze   Charcoal Hoisin Sauce	
Add: Egg Crêpe 6pcs 8	
Add: Grilled Ceylon Spinach 8	
<b>14 Days Dry Aged Bone-In Ribeye</b> <i>(Waiting Time: 40mins)</i>	168
Truffle Mashed Potato   Romaine Lettuce   Gochujang Aioli   Black Garlic Yuzu Pepper   Szechuan Pepper Jus	
Add: Truffle Mashed Potato 8	
Add: Romaine Lettuce 8	

## DESSERT

*(Available for dinner only)*

<b>Burnt Cheesecake</b>	20
Kumquat Compote   Orange Gel   Yuzu Sorbet	
<b>Coconut Parfait</b>	22
Pineapple Lime Compote   Pistachio Soil   Mango Sauce	
<b>Lemon Verbena Mousse</b>	22
Glazed Berries   Cocoa Crumble	



**Operating Hours:**  
**Tuesday - Sunday**  
12pm - 2.30pm (Lunch)  
6pm - 10.30pm (Dinner)

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