

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)

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

APPETISER

(Available for Dinner only)

Homemade Bread Paprika Kombu Butter Honey Dill Butter	16
Hay Smoked Salmon Tartare Kimchi Salmon Roe Pickled Ginger Flower Radish Coconut Foam Rice Cracker	24
Dry Aged Hamachi & Scallop Ceviche Sturgeon Caviar Puffed Quinoa Coconut Emulsion Mango Salsa Lemongrass Oil Calamansi Mignonette	28
Foie Gras & Pork Dumpling Puffed Rice Black Garlic Smoked Chestnut Chilli Snow Scallion Oil	28
Local Farmed Mussel Shaoxin Wine Lemongrass Bird's Eye Chilli Homemade Sourdough	28

SOUP

(Available for Dinner only)

Laksa Pumpkin XL Hokkaido Scallop Smoked Mussel Salmon Roe Puffed Wild Rice Pumpkin Bread	28
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ENTRÉES

(Available for Dinner only)

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

FOR SHARING

(Available for Dinner only)

Dry Aged Whole Local Farmed Snapper <i>(Waiting Time: 40mins)</i>	65
Orange & Pomelo Salad Dried Cuttlefish Pickled Chilli Fennel Lemongrass Oil Basil	
12 Days Dry Aged Irish Duck <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	
14 Days Dry Aged Bone-In Ribeye <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)

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



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

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