



Lunch Menu

Available on Tuesday - Saturday

5 Course Lunch Menu | 50 per person

Homemade Bread | Honey Dill Butter

Appetiser

Thai Style Prawn | Romaine Lettuce
Shirataki Glass Noodle | Papaya Dressing

Salmon Zuke | Fatt Choy | Salmon Roe | Pickled Radish
Ginger Ponzu | Spring Onion Oil

Local Farmed Snapper Fish Broth | Cognac | Roasted Pumpkin
Egg Floss | Ginger Oil

Main

Laksa Orzo | Tiger Prawn | Local Farmed Mussel | Baby Squid
Quail Egg | Taupok | Coconut Cream

Or

Local Farmed Barramundi | Pork Dumpling | Avruga Caviar
Spicy Fish Broth | Mala Snow

Or

Grilled Hokkaido Pork Tenderloin | Couscous | White Bait
Quail Egg | Pickled Daikon | Scallion *(Supplement +8)*

Or

36 Hours Chan Kong Thye Black Vinegar Braised Beef Cheek
Japanese Roasted Chestnut Rice Shimeji Mushroom
Beef Crumble *(Supplement +8)*

Or

Cold Angel Hair Pasta | Lobster | Siberian Sturgeon Caviar
Salmon Roe | Seasonal Truffle | Smoked Shimeji Mushroom
Yuzu Kombu Dressing *(Supplement +28)*

Dessert

Choya Jelly | Yuzu Sorbet | Berries Compote | Orange Gel

Or

Charcoal Dough Stick | Kopi Gelato
Kopi C Kosong Espuma | Milkmaid Nitro

Choice of Coffee or Tea

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

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

70 Eu Tong Sen Street
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