

LIGHT

Freshly shucked Irish oyster 3 pcs 14.5
Mignonette & lemon 1/2 doz 28

Deepfried salt & chilli squid 15
Spring onion, ginger-lime syrup dip
& piquant mayo

Lightly smoked kingfish 17
Chilled cucumber & ginger shooter,
almond, chilli & lemongrass oil

Raw yellowfin tuna 17
Curried watermelon, avocado puree,
barley salad

Caramelised onion & beetroot tart 17
Puff pastry, feta cheese, balsamic glaze

Heirloom tomato salad 14.5
Smoked capsicum hummus, spiced hazelnut
pickled ginger, feta cheese, breakfast radish

Pan-fried halloumi 12
Ginger flower dressing, smoked capsicum,
Korean chilli

Soup of the day 6
Please check with server for today's soup

LARGE

Puff pastry parcel 24
Butternut squash, spinach, feta cheese,
dehydrated olive, mesclun, basil & tomato oil

Cauliflower and shallot bake 24
Smoked tomato, cucumber & chilli salsa,
tumeric, coriander yogurt

Panfried barramundi 28
Thai coconut cream, green asparagus,
sundried tomato, pignolina, basil oil

Paperbag oven-baked halibut fillet 33
Soy & ginger broth, sesame Japanese rice,
wakame, wasabi aioli, ginger flower sambal

**Halia's Singapore-style
chilli crab spaghetti** 26
In spicy, sweet & tangy sauce

**Slow cooked tender chicken breast
and braised thigh potato gratin** 29
"Wok-hei" cabbage, fresh truffle
& wild mushroom cream sauce

**Lamb rack & braised Spice Islands
marinade leg stew (to share)** 46
Bulgur wheat, feta cheese, baby spinach, thyme jus

**Blackmore Wagyu
bone-in beef spare rib** 42
Herb & preserved orange, mesclun salad,
potato fries, pickled orange & chilli jus



Halia
AT
Botanic Gardens
Singapore

IN BETWEEN

Lemongrass & ginger prawn salad 16
Fresh mango & tomato salsa,
glass noodles & ginger flower dressing

Charred Caesar salad 12
Black garlic aioli, smoked duck breast,
pickled cucumber, shaved parmesan

Fresh Boston Bay mussel 300 gm 22
(South Australia)
Coconut & ginger flower broth, chilli,
lime & grilled sourdough

**Lightly smoked Blackmore
ribeye cap 90 gm** 22
Potato, wasabi, yogurt, mustard

STEAKS

Steak of the Day Market Price
Please check with server for today's offerings

Full Blood Blackmore Wagyu
MBS 9+ (Australia)

Rump	160 gm	52
Striploin	150 gm	88
Tenderloin	190 gm	120

With pearl cous cous salad of spicy tomato
relish, puffed grains, chilli & herbs

Angus OP Rib 1 - 1.2kg 130
(Australia)

*All steaks are served with fresh truffle,
potato gratin dauphinois &
wild mushroom cream sauce*

ALL DAY MENU
MON - THU: 12.00 PM - 9.30 PM
FRI: 12.00 PM - 10.00 PM
SAT: 5.00 PM - 10.00 PM
SUN & PH: 5.00 PM - 9.30 PM

NIBBLES & SIDES

Baked Bread Basket 5

Chilli crab dip 12
Spicy, sweet and tangy, with prawn cracker

Sauteed spinach & mushroom 6
Baby spinach, Swiss brown mushroom

Mash potato 5

Mesclun salad 6
Onion, tomato, cucumber & radish

Pearl cous cous salad 6
Spicy tomato relish, puffed grains,
chilli & herbs

Potato fries 6
With piquant mayo

SWEET

The ginger garden 14
Orange blossom vanilla mousse, galangal
poached apples, blood orange coulis,
ginger flower sorbet

Yuzu gateaux 13
Yuzu infused cake, intense chocolate yuzu
ganache, lait caramel mousse, yuzu foam

Ginger spice, all things nice 9
Ginger & almond nougatine parfait,
coconut mousse, compressed pineapple,
dehydrated coconut flesh

Fig tart 11
Yogurt mousseline, speculoos,
caramelised fig, turmeric foam

Die die must have chocolate 10
Chocolate element and raspberry

Sticky toffee pudding 10
Dates, butterscotch sauce, sea salt,
vanilla ice cream

Ice cream & sorbet
Please check with server for today's selection
Single scoop 4.5
Double scoop 8
Triple scoop 9.5



Dishes containing
ginger and its family



Vegetarian dishes
(may contain egg & dairy)

All prices are subject to 10%
service charge & 7% GST