



Have it your way, or
THE DING DONG WAY

IF YOU CAN'T DECIDE
LET US PLAN YOUR
CONTEMPORARY
SOUTHEAST ASIAN
EXPERIENCE.

4 COURSES \$68
6 COURSES \$108
+ Wine Pairing \$48

Dishes are served
as individual courses.
Each guest per table will
be served the same dishes
throughout the course.

STARTERS

Cold

- Shrimp carpaccio, Thai honey mango and prawn chips 19
- Wagyu beef tartare, coriander and toasted onion bread 25
- Blue swimmer chilli crab, tomato relish and kuih pie tee 22
- Vietnamese coleslaw, coconut poached chicken and nuoc cham 17

Hot

- Scallop cheong fun, ginger flower gel and Thai basil oil 24
- Balinese pork satay, sambal peanut and crispy garlic 8/stick
- Foie gras dumpling, kumquat and roasted duck consommé 23
- Ding Dong Scotch eggs, pickled cucumber and nuoc cham 10/piece
- Stuffed you tiao, otaf and kaffir lime 19
- Yam ring, asparagus and poached organic eggs 18
- Crispy pata, atchara and spiced vinegar (for sharing) 38
- Rendang beef cheek and lotus bun 12/piece

MAINS

- Angus beef short ribs, buah keluak and confit shallot 42
- Lobster tail, heirloom tomato and tom yum bisque 46
- Lamb shank, chickpeas and soup merah 32
- Marble goby, green papaya and sweet chilli 37
- Pork collar char siew, baby leeks and pineapple mousse 33
- Red snapper, eggplant and green curry 34

Add on

- Brown jasmine rice 3
- Thai fragrant rice 2
- Sautéed garlic broccolini 14

DESSERTS

- Chendol mai, attap seeds
and gula Melaka ice-cream
15
- Durian Alaska, pandan meringue
and sablé
20
- Dudley crèmeux, kicap manis
and kopi luwak ice-cream
14
- Spiced poached guava,
sour plum jelly and sweet
chilli mango
12

THE TEAM

Head Chef
Miller Mai

Sous Chef
Paul Chong

Jnr. Sous Chef
Patrick Wee

Snr. Chef de Partie
Barry Tan

Chef de Partie
Ken Goh

Restaurant Mgr.
Nino Juanta

Asst. Restaurant Mgr.
Justine Asahan

Bar Supervisor
Joepet Matira