

We recommend 1 Starter per guest,
followed by 1 Main between two and at
least 2 Sides for a full meal.
Make sure to leave room for Dessert!

- STARTERS -

20

Wild Caught Baby Octopus Salad

Green peppercorn kosho, VeggieLife shiso
& radish

Tiberias Golden Snapper Ceviche

buah keluak, ginger flower, homemade rice
crackers

GF

Quan Fa Sweet Corn & Pili Nut Soup

cornmeal flatbread, moringa, chilli oil

V

Kin Yan Organic Mushroom Tortellini

King eryngii bacon, roasted oyster mush,
potato

VG

Local Pekin Duck Rilette

roselle jam, hibiscus, house sourdough

Oxheart Tomato & Cucumber Salad

Hay Dairies ricotta, basil, olive oil

VG | GF

- MAINS -

Our main courses are designed to be shared between two, and always accompanied by a trio of homemade sambals, chutneys or jams to accommodate everyone's unique palate.

Tiberias Barramundi 250g

smoked mussel butter, black rice seaweed crumble, crispy skin | GF

36

Sumatran Crab Tagliolini

homemade pasta, laksa reduction, kañr lime

36

Mottainai Lamb 300g

organic spice rub, smoked chilli yoghurt | GF

45

Spiced Aubergine

house rendang paste, taro, sweet potato leaf | V

32

Roasted Anxin Chicken

half bird, green mango salsa verde, hot and sour stock

36

- SIDES -

16

Raw & Roasted Organic Pumpkin

Corn and preserved lime chutney, smoked
gula Melaka, toasted seeds

V | GF

VeggieLife Radish Crudite

Coconut yogurt ranch, spiced breadcrumbs
wild pepper oil

VG | GF

Watermelon

chilli, lime, aloe vera

V | GF

Quan Fa Zucchini

hazelnut, mint, lemon

V | GF

Roasted Broccoli

cured egg yolk, sunower seed

VG | GF

Indonesian Baby Potato

chai poh, Mexican tarragon

GF

Cauliflower Wings

tamarind miso glaze, sesame

V

House Baked Focaccia

bread and butter baby!

VG

- DESSERTS -

16

Roses For Chocolate

roselle jam and sorbet, chocolate mousse
& crumble

VG

Lime in the Coconut

calamansi, pandan, coconut semifreddo
(vegan option is available)

VG | GF

Singa'Smore

banana tort, tamarind fudge, caramelized
sourdough ice cream, five spice

Popsicles

trio of seasonally inspired avors

GF

* *GF - Gluten Free, V - Vegan, VG -
Vegetarian*

*All prices are subject to service charge
and GST*