



À LA CARTE MENU

SNACKS

Sourdough

Lingonberry Jam, Chicken Liver Parfait, Pepper

STARTERS

Potato & Leek Soup \$16

Kale, Parsnip, Baby Potatoes

Scallop Ramen \$20

Bamboo Shoot, Leek, Pork Broth

Wagyu Beef Tartare \$25

Sakura Ebi, Prawn Paper, Garlic Aioli

Crustacean & Cabbage \$30

Crustacean Bisque, Confit Lemon Peel, Egg Yolk

Duck \$22

Foie Gras, Leeks, Hoisin Vinaigrette

Mushroom \$19

Truffle Snow, Onion, Wild Herbs

MAIN COURSES

Roasted Pork Belly \$35

Fennel, Potato Terrine, Carrot Purée

Celeriac Lasagna \$23

Lentils, Horseradish, Spinach

Kingfish \$40

Green Pea Curry, Puff Rice, Crispy Shallot

Gnocchi \$28

Sweetbread, Capers, Chicken Jus

Chicken \$32

Rice Crispies, Sesame oil Pearls, Cucumber

Beef Cheek \$37

Gochujang Risotto, Pickled Cabbage, Beef Jus



All prices stated above are subject to
10% service charge & 7% prevailing tax.

Swiss perfection for your home



DESSERTS

Lemon Basil Tart \$16

Lemon Curd, Basil Ice Cream, Chia Seeds

Pistachio Soufflé \$20

Cherry Magnum, Cherry Crispies

Textures of Chocolate \$26

*Smoked Ivoire Chantilly, Jivara Whipped Ganache,
Cocoa Tuile*

Strawberry \$18

Thyme Crumble, Strawberry Sorbet, Strawberry Snow

Coconut \$15

Rum Soaked Pineapple, Coconut Sorbet, Coconut Crumble

Camembert \$22

Chutney, Flat Bread, Nuts



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