

# THE SPOT DELIVERS

For more enquiries/to order:

WHATSAPP +65 98359972

MON - FRI | 12 PM - 9.30 PM

Takeaway and Delivery options available.

Terms & Conditions:

- Spend \$150 to qualify for FREE island wide delivery!
- Orders will take 45 mins – 1 hour to prepare and deliver depending on location.
- \$10 flat rate island wide delivery applies (min \$35 spend apply)
- Self-pick up at the restaurant for orders \$35 below
- Orders will take 30 minutes to prepare



5 Straits View Marina One (East Tower) #01-26/27, Singapore 018935

 The Spot Singapore    TheSpot.SG    [www.thespot.sg](http://www.thespot.sg)

## **BITE**

### **ÉCLAIR SANDWICH 18**

Smoked Salmon, Salted Egg Yolk Emulsion,  
Curry Leaf Powder, Mentaiko

### **POTATO PAVE (V) 14**

Deep-fried Layered Potato, Truffle Soya Bean Emulsion, Chive

### **DEEP-FRIED CHICKEN MID-JOINT 20**

Confit & Marinated in Buttermilk, Tamarind Plum Glaze,  
Sour Cream & Smoked Caviars

### **IBERICO PORK BELLY "CHAR SIU" 20**

Chinese BBQ, Pickled Mustard Cucumber,  
Mustard & Apple Purée

### **ROSSINI ANGUS BEEF SLIDER "BAO" 28**

Smoked Angus Beef Short Rib, Foie Gras Terrine,  
Truffle Emulsion

### **BURRATINA CHEESE (V) 30**

Pickled Szechuan Vegetable & Fennel, Toasted Brioche

### **CHARCUTERIE PLATTER 46**

5J Pure Jamón Ibérico Ham, Wagyu Bresaola  
Coppa Ham, Olive, Pickled Vegetable

## **MAIN**

### **CONFIT CHICKEN LEG 24**

Yellow Dhal & Chickpea Masala, Apple Cucumber Raita,  
Cumin Mustard Jus

### **PAN-FRIED RED SNAPPER 28**

Green Curry Emulsion, Variation of Eggplant, Green Apple

### **BOMBA RICE 36**

Pimento Coulis, Tiger Prawn, Preserved Lemon,  
Pea Tendril, Chili Pepper Aioli

### **ANGUS SHORT RIB PASTRAMI 48**

Jerusalem Artichoke, Truffle, Fermented Black Bean,  
Foie Gras, Brioche

### **GRILLED WESTHOLME WAGYU BEEF**

#### **PETITE TENDER MS6-7, 300GM 55**

Tamarind & Aged Soy Baked,  
Grilled Wawa Cabbage and Mustard Seed

### **BAKED PATAGONIAN TOOTHFISH, 200GM 65**

Pickled Szechuan Vegetable & Fennel, Toasted Brioche

### **GRILLED KUROBUTA 100% PURE BLACK**

#### **BERKSHIRE PORK RACK, 300GM 58**

Fermented Black Bean Marinated,  
Umeboshi & Apple Puree, Jus

### **ROASTED NZ BABY SPRING LAMB RACK, 300GM 58**

Dark Malt Char Siu Marinated, Black Garlic Purée

### **CAPELLINI MARINARA 16**

Garlic, Cherry Tomato, Kalamata Olive, Capers,  
Extra Virgin Olive Oil

## **SIDE**

### **FRIED CAULIFLOWER 6**

Gruyere Cheese, Dried Longan

### **MASHED POTATO 6**

Chive Butter Emulsion

### **SAUTEED POTATO PAVE 6**

Iberico Chorizo, Brown Onion

### **SAUTEED PEA TENDRIL 6**

Lardo, Garlic

### **FRIED SEAWEED KOSHIHIKARI RICE 12**

Truffle, Pickled Seaweed

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## **BEVERAGE**

### **Soft Drinks 3**

Coke | Coke Zero | Sprite | Ginger Ale | Ginger Beer

### **Negroni 16**

Gin, Sweet Vermouth, Campari

### **Old Fashioned 16**

Bourbon, Sugar, Bitters

### **Royal Herb 16**

Aylesbury Duck, Fresh Basil, House Kaffir,  
Orange Liqueur, Black Lemon

### **Juan Jalisco 16**

Tequila Blanco, Pink Grapefruit, Agave, Fresh Lime,  
Cherry Liqueur, Bitters

### **Somerton Merlot 2018 58**

South Australia

### **Aguaribay Malbec 2017 (By Baron Rothschild) 65**

Mendoza, Argentina

### **Trimbach Pinot Noir 75**

Alsace, France

### **Two Hands Sexy Beast Cabernet Sauvignon 2017 75**

McLaren Vale, Australia

### **Somerton Chardonnay 2018 58**

South Australia

### **Trimbach Classic Riesling 2017 65**

Alsace, France

### **Rimapere Sauvignon Blanc 2018 (By Baron Rothschild) 75**

Marlborough, New Zealand

### **Val D' Oca Blue Prosecco NV 60**

Veneto, Italy