

TWO COURSES

1 Appetizer + 1 Main/
1 Main + 1 Dessert
33++

THREE COURSES

1 Appetizer + 1 Main
+ 1 Dessert
39++

FOUR COURSES

2 Appetizers + 1 Main
+ 1 Dessert
49++

APPETIZER**S WARMED BABY SQUID**

Soya Bean Mayo, Soy Curd,
Tamarind Soy Dressing
16

🌿🍴 MESCLUN SALAD

Calamansi Vinegar Dressing,
Parmesan Cheese, Heart of Palm
16

TOMATO GAZPACHO

Amaebi, Coppa Ham, Thai Basil Oil,
Pun Chun Red Vinegar, Kumquat
18

S HAND-CHOPPED BEEF TARTARE

Lime, Sesame, Tong Cai, Garlic Chive,
Slow Grilled Green Chili "Mustard"
25

set menu supplement 8

HIRAMASA KING FISH

Lentil Sprout, Haricot Bean,
Salted Egg Yolk Emulsion, Soy Lime Vinaigrette
20

S🌿 CHAR-GRILLED OCTOPUS

Preserved Green Papaya Slaw,
Mint, Peanut Aka Miso Emulsion
25

set menu supplement 8

🌿 SALSIFY VELOUTE

Smoked Quail Egg,
Black Fungus Mushroom, Kaffir Lime Oil
16

MAIN COURSE**PORK CHEEKS STEW**

Home-Mix Spice, Chorizo,
Charred Radicchio, White Bean
28

S PAN-FRIED RED SNAPPER

Crispy Skin, Green Curry Emulsion,
Variation of Eggplant
28

SPICED LOCAL DUCK BREAST

Red Curry Crème, Tempura Lychee,
Grapes Salsa, Koshihikari Rice
26

BARRAMUNDI

Razor Clams, Braised Chayote,
Anchovy Kombu Broth, Chinese Seaweed Oil
35

set menu supplement 10

ANGUS SHORT RIB PASTRAMI

Jerusalem Artichoke, Truffle,
Fermented Black Bean, Foie Gras, Brioche
48

set menu supplement 25

BOSTON LOBSTER CAPELLINI

Tomato Lobster Bisque, Cucumber,
Tarragon Crème Fraîche, Roes Vinaigrette
45

set menu supplement 22

🌿 RICE RISOTTO

Soy Brown Butter, Oriental Mushroom Foam,
Preserved Lemon, Shiitake Powder
20

DESSERT**🌿🍴 APPLE MILLE FEUILLE**

Green Apple Terrine, Filo Pastry,
Ivory Chantilly, Smoked Calvados Ice Cream
16

🌿🍴 SALTED PLUM PANNA COTTA

Macerated Guava & Strawberry,
Szechuan Pepper Strawberry Granita
17

🌿🍴 SEA COCONUT BRÛLÉE

Sour Cream Ice Cream,
Kaffir Lime Foam & Zest
14

🌿 BLACK STICKY RICE PORRIDGE

Glutinous Rice Ball, Black Goma Sponge,
Sea Salt Buttermilk Ice Cream
15

🌿 WARM VALRHONA CHOCOLATE TART

Salted Black Vinegar Caramel, Banana Emas,
Bulldog Vinegar Ice Cream
18

set menu supplement 4

🌿 LICORICE ROOT ICE CREAM

Caramelized Candied Parsnip,
Malt Molasses, Coffee Crumble
15

THE SPOT

S Signature

🌿 Vegetarian

🌍 Sustainable

🍴 Gluten-free

Prices are subject to 10% service charge and prevailing government taxes.