

**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

**Ⓢ HOKKAIDO SCALLOP  
CARPACCIO**

Buah Longlong & Apple Vinaigrette,  
Cucumber, Sambal Ijo Jam  
30

\*set menu supplement 13\*

**🌿 FJORD TROUT**

Curry Mango Emulsion, Fennel,  
Zucchini, Green Mango, Salmon Roe  
20

**S HAND-CHOPPED  
BEEF TARTARE**

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

\*set menu supplement 8\*

**🌿Ⓢ MARKET GREEN CRUDITES**

Pickled Radish, Lime Pistachio Cream Cheese,  
Wild Stingless Bee Honey  
18

**S🌿 CHAR-GRILLED OCTOPUS**

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

\*set menu supplement 8\*

**🌿Ⓢ CELERIAC SOUP**

Truffle Chantilly, Green Apple,  
Roasted Hazelnut, Celery Oil  
18

**MAIN COURSE****PORK CHEEKS "BBQ"**

Grilled "Bak Kwa" Style, Fermented Cabbage,  
Potato Mouseline, Caramel Vinegar  
26

**BOMBA RICE**

Pimento Coulis, Tiger Prawn,  
Preserved Lemon,  
Pea Tendril, Chili Pepper Aioli  
35

\*set menu supplement 10\*

**S PAN-FRIED RED SNAPPER**

Crispy Skin, Green Curry Emulsion,  
Variation of Eggplant  
28

**BOSTON  
LOBSTER CAPELLINI**

"Tom Kha Gai" Emulsion, Lime Mayo,  
Pickled Green Mango  
45

\*set menu supplement 22\*

**Ⓢ CONFIT CHICKEN LEG**

Yellow Dal & Chickpea Masala,  
Apple Cucumber Raita, Cumin Mustard Jus  
24

**ANGUS BEEF  
SHORT RIB**

Java Long Pepper Sauce, Aerated Porridge,  
Pickled Oyster Mushroom  
48

\*set menu supplement 25\*

**🌿 SPINACH GNOCCHI**

Roasted Fig, Spinach Crème Fraiche,  
Watercress, Blue Cheese  
22

**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.