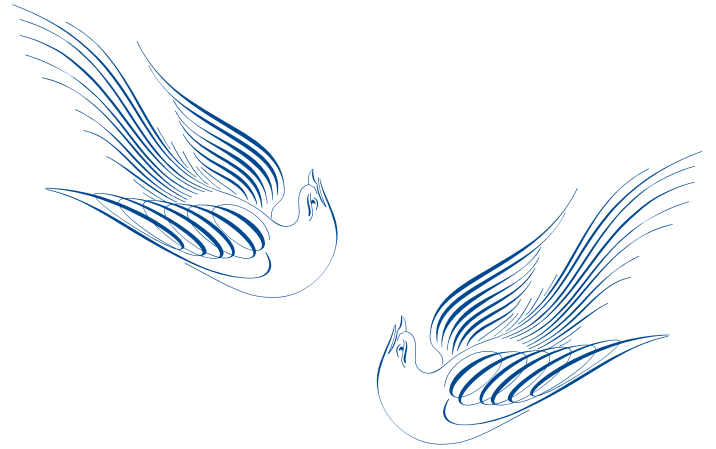


O M A  
K A S E

SGD 100



Homemade Bread & Beurre

SNACK

Seasonal Oysters  
*Classic Mignonette or Salamansi soy sauce*

Shrimp Beignets  
*Feuille de brick, Black garlic, Yuzu gel*

STARTERS

Frog Leg  
*Pimientos del piquillo, Garlic, Micro greens*

Foie Gras  
*Penja pepper, Almond dragee, Berries, Donut*

FIRST MAIN

Salmon  
*Borlotti, Petit pois, Ikura, Caviar, Pomelo, Sorrel, Ehive*

SECOND MAIN  
(CHOOSE ONE)

Steak Au Poivre  
*Pumpkin, XO, Mizuma, Peppercorn*

Kurobuta  
*Stuffed cabbage, Mustard, Caramelised apple, Natural jus*

DESSERT  
(CHOOSE ONE)

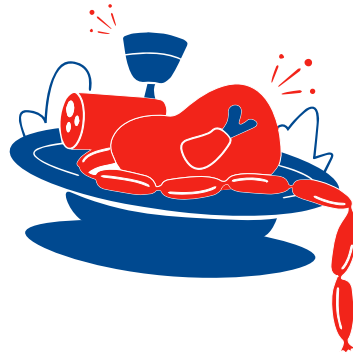
Tropical  
*Passionfruit, Pineapple rum, Lime, Gula melaka, Coconut*

Chocolate Mousse  
*Valrhona Tulakalum 75%, Banana ice cream, Chutney*

BEVERAGE

Wine Pairing (+ SGD 34)

C H E N F  
M E N U



SGD 62

Homemade Bread & Beurre

SNACK  
(CHOOSE ONE)

Seasonal Oysters  
*Classic Mignonette or Salamansi soy sauce*

Shrimp Beignets  
*Feuille de brick, Black garlic, Yuzu gel*

STARTERS  
(CHOOSE ONE)

Foie Gras  
*Penja pepper, Almond dragee, Berries, Donut*

Frog Leg  
*Pimientos del piquillo, Garlic, Micro greens*

Zucchini Flowers  
*Cream cheese, Mascarpone, Lemon Verbena, Chilli Tomato Concasse*

MAINS  
(CHOOSE ONE)

Salmon  
*Borlotti, Petit pois, Ikura, Caviar, Pomelo, Sorrel, Shive*

Steak Au Poivre  
*Pumpkin, XO, Mizuma, Peppercorn*

Lamb T-Bone  
*Trio carrots, Corn grits, Asian dukkah, Lamb jus*

DESSERT  
(CHOOSE ONE)

Tropical  
*Passionfruit, Pineapple rum, Lime, Gula melaka, Coconut*

Chocolate Mousse  
*Valrhona Tulakalum 75%, Banana ice cream, Shutney*

BEVERAGE

Wine Pairing (+ SGD 34)