



A LA CARTE OR MAKE IT A SET

2 courses (1 small plate, 1 dessert) \$25++ • 2 courses (1 small plate, 1 pasta or main) \$35++
 3 courses (1 small plate, 1 pasta or main, 1 dessert) \$42++

BEVERAGES

1) Glass of Red or White Wine	\$14	4) Coffee and Tea	
2) Fresh Fruit Sodas	\$8	Espresso	\$6
Passion Fruit – Chamomile tea, passion fruit, mint, soda		Americano, Long Black	\$7
Cucumber – Cucumber, ginger, lemon soda		Café Latte, Cappuccino, Flat White, Mocha	\$7
3) Selection of Cold Brew Teas	\$8	Selection of Gryphon® gourmet loose teas	\$8

SMALL PLATES

1) Siri House Salad			\$16
Lemongrass prawns, mixed greens, belinjo crackers, ikan bilis, ginger sesame dressing [VO]			
2) Mushroom			\$15
Shiitake egg custard, seared crab lumps, fried garlic			
3) Bikini			\$17
Trio of cheeses, coppa ham, Hungarian salami, truffle tomato sauce, toasted milk bread			
4) Burrata			\$26
Red chilli salsa, garlic chive crumbs, tomato honey, papadam [V]			
5) Scallop			\$29
Wild caught Hokkaido scallops, yuzu kosho, dashi jelly, smoked ikura, sea grapes (supplement +\$8 for set)			
6) Bao (1 pc for set, 2 pc for a la carte)			\$17
I Soft shell crab, burnt garlic aioli, pickled red cabbage			
II Braised pork belly cha shu, horseradish sriracha mayo, mango, bread & butter pickles			
7) Soup			\$15
Roasted butternut & spiced carrot soup, curry crema, crispy wonton skin [V]			

PASTA

1) Truffle aglio olio pappardelle, cherry tomatoes, baby kai lan, oyster mushrooms, onsen egg [V]	\$24
2) Asari clams, squid, Japanese seabream, crab fat sambal, cavatelli	\$26
3) Korean styled braised short ribs, kimchi, cavatelli	\$30
4) Crustacean sauce pappardelle, deep sea tiger prawns, blue mussels (supplement +\$8 for set)	\$37

MAINS

1) Duck Noodles	\$28
Marinated duck breast, silken tofu, honshimeiji, salted mustard green duck soup, somen	
2) Snapper	\$27
Pan seared snapper, Thunder tea broth, French beans, charred leeks	
3) Pork Jowl	\$33
Soy braised Iberico pork jowl, vinegar savoy cabbage & black fungus mushroom, onsen egg, Jasmine rice	
4) Grilled Chicken	\$25
Thai “Jaew” marinated grilled chicken thigh, mango salsa, baby kai lan, cherry tomatoes	
5) Romanesco	\$24
Grilled Romanesco, artichoke hearts, kimchi butternut puree, king oyster mushroom [V]	
6) Unagi Risotto	\$32
Unagi, chanterelle mushrooms, pickled daikon (supplement +\$8 for set)	
7) Mushroom and Asparagus Risotto	\$25
Chanterelle mushrooms, roasted Thai asparagus, fried wonton skin [V]	

DESSERT

1) Jam & Toast	\$16
Kaya cremeux, brown butter crumbs, cured egg yolk, toasted milk ice cream	
2) Tropical “Tau Huay”	\$15
Macerated mango with chilli, coconut panna cotta, passionfruit granita	
3) Chocolate	\$16
Preserved orange peel chocolate mousse, candlenut ice cream, cocoa nibs, chocolate tuile	
4) Homemade Ice Cream	\$6 per scoop
I Toasted milk	
II Candlenut	

[V] Vegetarian

[VO] Vegetarian option available