



Grilled Westholme Wagyu Beef



Lemongrass Chicken Brochette

MAIN

SAKURA EBI CAPELLINI

Prawn 22
 Lobster 45

Garlic, Brid Eye Chili, Thyme,
 Extra Virgin Olive Oil, Lemon

CONFIT CHICKEN LEG 20

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

PORK CHEEKS "BBQ" 26

Grilled "Bak Kwa" Style, Fermented Cabbage,
 Potato Mousseline, Caramel Vinegar

ASIAN STYLE BEEF SHORTRIB 45

Barley Cep Porridge, Pickled Oyster
 Mushroom, Daikon, Sweet & Sour Glaze

**GRILLED WESTHOLME WAGYU
 BEEF PETITE TENDER MS6-7,
 300gm 55**

Pan Fried Balsamic Shallot, Soy Caramel
 Beef Demi Glace with Bone Marrow

**BAKED PATAGONIAN
 TOOTHFISH, 200GM 60**

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

**GRILLED KUROBUTA 100% PURE
 BLACK BERKSHIRE PORK RACK,
 300gm 48**

Fermented Black Bean Marinated
 Umeboshi & Apple Puree, Jus

**ROASTED NZ BABY SPRING
 LAMB RACK, 300GM 48**

Dark Malt Char Siu Marinated,
 Black Garlic Puree

SIDE

FRIED CAULIFLOWER 8
 Gruyere Cheese, Dried Longan

MASHED POTATO 8
 Chive Butter Emulsion

**FRIED SEAWEED
 KOSHIHIKARI RICE 10**
 Truffle, Pickled Seaweed



Capellini Marinara Bento



Saffron Lemon Meringue Tart

BENTO

(Served with Seasonal Salad,
 Dessert of the Day and
 Home-made Iced Tea)

CAPELLINI MARINARA (V) 18
 Garlic, Cherry Tomato, Kalamanta Olive,
 Capers

CONFIT CHICKEN LEG 18
 Yellow Dhal & Chickpea Masala,
 Potato Mousseline

PAN-FRIED CHILEAN SALMON 18
 Soy Lime Vinaigrette, Potato Mousseline

SPICED LOCAL CHICKEN BREAST 18
 Red Curry Crème, Japanese Pearl Rice

PAN-FRIED SNAPPER 18
 Green Curry Emulsion, Japanese Pearl Rice

DESSERT

2 days advanced order required
 for whole cakes

MATCHA BURNT CHEESECAKE

Slice 8
 Whole 38

SAFFRON LEMON MERINGUE TART

Slice 8
 Whole 38



Party Bundle

FAMILY MEAL

COSY BUNDLE - 2 PAX 58
 Deep Fried Baby Squid
 Field Mushroom Soup
 Tiger Prawn & Sakura Ebi Capellini
 Confit Chicken Leg
 Matcha Burnt Cheesecake

PARTY BUNDLE - 4 PAX 98
 Deep Fried Baby Squid
 Pork Belly "CHAR SIU"
 Lemongrass Chicken Brochette
 Angus Beef Slider "BAO"
 Pork Cheeks "BBQ"
 Confit Chicken Leg
 Tiger Prawn & Sakura Ebi Capellini
 Saffron Lemon Meringue Tart
 Matcha Burnt Cheesecake



Foie Gras de Canard



Pork Cheeks "BBQ"



Confit Chicken Leg

THE SPOT SET MENU

2-COURSE 33 (1 APPETIZER + 1 MAIN / 1 MAIN + 1 DESSERT)

3-COURSE 39 (1 APPETIZER + 1 MAIN + 1 DESSERT)

APPETIZER

WARMED BABY SQUID

Soya Bean Mayo, Soy Curd, Tamarind Soy Dressing

TOMATO GAZPACHO

Pink Shrimp, Coppa Ham, Thai Basil Oil, Pun Chun Red Vinegar

LIME COCONUT KINGFISH

Pomelo, Kaffir Lime, Thai Basil Oil, Heart of Palm, Rice Cracker

HAND-CHOPPED BEEF TARTARE

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

Supplement - 8

FOIE GRAS DE CANARD

Red Apple & Medjool Date "Minestrone", Calvado, Black Vinegar Gel

Supplement - 8

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MAIN

PORK CHEEKS "BBQ"

Grilled "Bak Kwa" Style, Fermented Cabbage, Potato Mousseline, Caramel Vinegar

CONFIT CHICKEN LEG

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

TIGER PRAWN SAKURA EBI CAPELLINI

Garlic, Brid Eye Chili, Thyme, Extra Virgin Olive Oil, Lemon

LOBSTER CAPELLINI

Garlic, Brid Eye Chili, Thyme, Extra Virgin Olive Oil, Lemon

Supplement - 25

ASIAN STYLE BEEF SHORTRIB

Barley Cep Porridge, Pickled Oyster Mushroom, Daikon, Sweet & Sour Glaze

Supplement - 25

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DESSERT

SALTED PLUM PANNA COTTA

Macerated Guava & Strawberry, Szechuan Pepper Strawberry Gel

BEVERAGES

NON-ALCOHOLIC

Soft Drinks 3

Coke | Coke Zero | Sprite | Ginger Ale

Capi Premium Sodas 5

Dry Tonic | Native Tonic | Soda+ Grapefruit | Soda+ Yuzu | Spicy Ginger Beer

House Blend Iced Tea

House Blend 3

Peach | Mint 4

SIGNATURE COCKTAILS

Rising Star 12

Widges Gin, Citrus Lychee, Cherry Bitters, House Kaffir Lime Reduction

4th Wise Man 12

Nikka from the Barrel, JW Black Label, Jameson, Black Raspberry Liqueur, Dark Chocolate, Orange Bitters

Son of a Peach 12

Laphroaig 10 yrs, Fresh Lime, House Peach

6 Month Old Barrel Aged Negroni 15

Dry Gin, Campari, Mancinno Rosso, Dolin Rouge

6 Month Old Barrel Aged Rum Old Fashioned 15

Double Aged Dark Rum, Bitters, Filled in Ex-Negroni Barrel

TIMELESS CLASSIC COCKTAILS

Singapore Sling 12

Gin, DOM Benedictine, Cherry Liqueur, Pineapple, Citrus, Bitters

Old Fashioned 12

Bourbon, Sugar, Bitters

Cosmopolitan 12

Vodka, Lime, Cranberry, Cointreau

BOTTLE BEER/ CIDER

Singapore Lager 8

Zeffer Alcoholic Ginger Beer 10

Zeffer Apple Crumble Cider 10

WINES

Sparkling Wine

Veuve du Vernay No.2 Limited Edition NV 38

White Wine

Tempus Two Silver Series Pinot Gris 2018 28

Bodega Garzon Estate Viognier 2019 45

Craggy Range Sauvignon Blanc 2020 50

Red Wine

Somerton Merlot 2018 28

Menage a Trois Decadence

Cabernet Sauvignon 2018 50

Paul Jaboulet Cotes Du Rhone "Parallel 45"

Rouge 2018 45

Rose Wine

Paul Jaboulet Cotes Du Rhone "Parallel 45"

Rose 2019 45

Hungry?

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CLICK HERE
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- Terms & Conditions apply
- All prices stated are nett prices, inclusive of 7% GST
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- 10% off for self pick-up (min. order of \$80)
- \$15 flat rate delivery fee applies for orders below \$150
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- 2 hours lead time for preparation and delivery/pickup