



As we welcome this season of blooms, our chefs have beautifully curated a five-course visual feast.

Savour different styles of cooking from different regions of the world **only \$79 for 2 people.**

SHIITAKE CONSOMMÉ WITH DUMPLING

Intense full-bodied earthy flavour with a pork dumpling to complement the delicate clear broth.

CEVICHE

Market fish ceviche, combining pickled ginger gel, coconut, chilli, basil, crispy shallot, pomegranate.

PALATE CLEANSER

FRESH FISH FILLET

Pan-fried local market fish with pickled mustard seeds, Beurre Blanc, heirloom tomatoes, chives, and petite herbs.

RENDANG SUMATRA

A popular Indonesian dish served to welcome & honour guests at celebrations, cooked sous vide with coconut milk, spices & herbs served with aromatic turmeric rice.

ROYAL RUBIES

A traditional Thai dessert of diamond sized red rubies making it an exquisite combination of jackfruit, sesame, coconut sorbet with aromatic pandan syrup.



GST Included. Available from 6:00PM until 10:30PM.

Please ask our service team for wine matching. Kindly inform us if you have any food allergies.

This will be available for \$45 for one person.