



Singapore Restaurant Week 2023

Lunch Tasting Menu

Starter

Butternut squash soup

Creamy and curry spice butternut squash soup, truffle oil & croutons

Chill crab sauce

Spicy chilli crab sauce, shredded crab & golden soft buns

Burrata cheese

Burrata cheese, beetroot, apples, cherry tomatoes & pesto sauce

Mains

Pumpkin risotto

Italian short grain rice, cooked with spice butternut pumpkin puree, baby spinach, chunky pumpkin & parmesan cheese

Pan seared Barramundi

Crispy skin barramundi, red curry sauce, mashed potato & broccoli

Pork Loin

Grilled Australia pork loin, spice pumpkin puree, mix green salad & red wine jus

Angus Striploin

Grilled US angus Striploin coated with ceps, potato mousseline, broccoli & red wine jus

Dessert

Pineapple coconut cake

Chocolate chip cake

3 Course - \$28++ / per person
(Picks 1 Starter, 1 Main and 1 Dessert)





Singapore Restaurant Week 2023

Dinner Tasting Menu

Starter

Chill crab sauce

Spicy chilli crab sauce, crab bites & golden soft buns

Spinach Panna Cotta

Spinach & garlic panna cotta, tabouleh salad, lemon vinaigrette

Burrata cheese

Burrata cheese, beetroot, apples, cherry tomatoes & pesto sauce

Mains

Pumpkin risotto

Italian short grain rice, cooked with spice butternut pumpkin puree, baby spinach, chunky pumpkin & parmesan cheese

Pan seared Seabream

Crispy skin seabream, spicy fish jus, potato mousseline, broccolini & baby carrot

Lamb Loin

Sous vide lamb loin, spiced pumpkin puree, haricot beans & red wine jus

Tournedos Rossini Steak

Grilled US fillet mignon, foie gras, truffle potato mousseline, broccolini & red wine jus

Dessert

Blueberry cheese tart

Serve with strawberry ice-cream

Pineapple coconut cake

3 Course - \$48++ / per person
(Picks 1 Starter, 1 Main and 1 Dessert)

