

## SET MENU

*(For Group of 8 and Above)*

### SNACKS

Dhufish Head Terrine

*Mustard & Pickles on Toast*

Yellowfin Tuna Chipolata

*Sambal & Onions*

Selection of Raw Line Caught Fish

*Shallots, Capers & Med First Press Extra Virgin Olive Oil*

### STARTERS

Green Asparagus Vinaigrette

*Green Peas, Grapes, Fennel & Smoked Ricotta*

Charcoal Grilled Indonesian Squid

*Pickled Watermelon Rind & Sawtooth Coriander*

Manilla Clam Malloreddus

*David Blackmore's Wagyu Beef Fat & Parsley Vinaigrette*

### MAINS

Sambal Roast Free Range Chicken

*Coconut, Cucumber & Ginger Flower Salad*

Dry Aged Queensland Swordfish Sirloin on the Bone

500g Dry Aged Little Joe Beef Rib Eye Steak

*All steaks served with a selection of sauces*

### SIDES

Kombu Fries

Green Salad & Palm Sugar Vinaigrette

Roast Carrots & Macadamia Tahini Yoghurt

### TO FINISH

Calamansi Madeleines

*Crème Fraîche*

Mango & Coconut Vacherin

*Jasmine, Burnt Vanilla & Lime*

Valrhona Chocolate Swiss Roll

*Coffee, Cod Fat Caramel & BBQ Blueberries*

Kindly reach out to our team should you have any concerns on allergens.  
Menu is subject to change without prior notice.

*SGD150++ per person*

