

# Tanica

## HERBS, SPICES & FIRE

Tanica celebrates modern Asian cuisine through a convivial shared-table experience, where regional herbs and spices meet the smoky character of the Josper grill and the char of the wok. Inspired by the Singapore Botanic Gardens, the country’s only UNESCO World Heritage Site, Tanica offers a versatile setting for celebrations, business lunches and social occasions alike.

## SNACK & STARTER

|                                                                                                                                                                                                              |        |
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| Freshly Shucked Oyster <sup>(GF, LF, SF)</sup><br>Calamansi & Torch Ginger Mignonette                                                                                                                        | 8/each |
| Hokkaido Sea Urchin Pie Tee (2pcs) <sup>(E, SF)</sup><br>Roasted Cauliflower, Smoked Butter, Chive, Lime                                                                                                     | 30     |
| Yellowfin Tuna Tartare (2pcs) <sup>(SC, SF)</sup><br>Smoked Toast, Finger Lime, Chilli Oil                                                                                                                   | 20     |
|  Chicken Rendang Puff (2pcs) <sup>(E)</sup><br>Roasted Garlic Yogurt, Curry Leaf Oil                                       | 14     |
| Salad of Yellowfin Tuna <sup>(GF, LF, N, SC, SF)</sup><br>Josper-confit Tuna, Celery, Fennel, Almond, Calamansi Shallot Dressing                                                                             | 26     |
| Charcoal Grilled Indonesian Squid <sup>(GF, LF, LS, SF)</sup><br>Pickled Watermelon Rind, Sawtooth Coriander, Ginger Torch Dressing                                                                          | 26     |
|  Crispy Garlic Wok Fried Prawn <sup>(LF, N, SF)</sup><br>Golden Garlic Crumble, Fermented Black Bean, Almond, Dried Chilli | 36     |
| Little Joe Grass-Fed Beef Tartare <sup>(E, SC, SF)</sup><br>Green Papaya, Smoked Soy, Confit Egg Yolk Aioli, Crispy Shallot, Fish Sauce                                                                      | 28     |
| Salad of Jicama & Pineapple <sup>(GF, LF, V)</sup><br>Bamboo Heart, Cucumber, Tamarind Dressing                                                                                                              | 22     |

### Chef's Specials

(E) Contains Egg (GF) Gluten Free (LS) Locally Sourced (LF) Lactose Free (N) Contains Nuts (P) Contains Pork (SC) Sustainably Certified (SF) Contains Seafood (V) Vegan (VG) Vegetarian



## FROM THE WOK

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|  XO Mapo Tofu Lobster (To Share) <sup>(P, SF)</sup><br>Grilled Rock Lobster, Homemade Bacon XO Sauce, Mapo Tofu, Asparagus, Minced Chicken | 128 |
| Thai Wok Fried Chicken (To Share) <sup>(LF, LS, SF)</sup><br>Young Peppercorn, Garlic, Chilli, Fish Sauce, Oyster Sauce                                                                                                       | 38  |
| Char Kway Teow <sup>(E, LF, P, SF)</sup><br>Flat Rice Noodle, Prawn, Chinese Sausage, Bean Sprout, Crispy Pork Lard, Double Egg Yolk                                                                                          | 28  |
| Singapore Laksa Noodle <sup>(E, GF, LF, N, SF)</sup><br>Slipper Lobster, Coconut Laksa Broth, Hard-Boiled Egg, Crunchy Chilli                                                                                                 | 28  |

## SIGNATURE MAIN

|                                                                                                                                                                                                                 |    |
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|  “Iga Bakar Kicap” 72-Hour Wagyu Beef Short Rib <sup>(LF)</sup><br>Sweet Soy Sauce, Sambal Embe, Herb Salad, Crispy Garlic | 58 |
| Dry-Aged Murray Cod Fillet <sup>(GF, LF, N, SC, SF)</sup><br>Nyonya Sweet Potato Leaf Curry, Pickled Shallot Salad, Prawn Oil                                                                                   | 58 |
| Tanica Clam Linguine <sup>(E, LF, SF)</sup><br>Ginger, Lemongrass, Chilli Padi                                                                                                                                  | 38 |
|  Asam Pedas Seafood Risotto <sup>(GF, SF)</sup><br>Asam Pedas Broth, Sweet Shrimp, Sea Grapes, Winged Beans                | 58 |
| Hainanese Chicken Rice <sup>(LF, LS)</sup><br>Poached Chicken, Fragrant Rice, Chilli Sauce<br>Ginger Scallion Relish, Sweet Dark Soy Sauce                                                                      | 28 |

Our coffee is responsibly sourced from Rainforest Alliance Certified farms.  
Menu is subject to change without prior notice. Kindly reach out to our team should you have any concerns on allergens. Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.  
TANICA at The Singapore EDITION is committed to sustainability, using locally sourced ingredients and eco-friendly practices to deliver exceptional dining experiences with minimal environmental impact.

## FROM THE CHARCOAL GRILL

Served with a choice of one side

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|  500g Little Joe Grass Fed Beef Rib Eye <sup>(GF, LF, SC, SF)</sup><br>“Nam Jim Jaew” Thai Sour-Spicy Sauce, Cabbage & Herb Salad | 178 |
|  250g Brown Butter Sambal Wagyu Hanger Steak <sup>(GF, LF, SC, SF)</sup><br>Charred & Crispy Kailan                               | 88  |
| 300g Harissa Pyrenees Lamb Rack <sup>(GF, LF)</sup><br>Smoked Onion Purée                                                                                                                                            | 78  |
|  700g Percik Grilled Spring Chicken <sup>(LF, LS)</sup><br>Coconut, Pickled Mango                                                 | 48  |
| 1kg Grilled Grouper <sup>(GF, LF, SC, SF)</sup><br>Pickled Garlic, Capers, Shallot, Thai Basil Gremolata                                                                                                             | 138 |
| 200g Black Sambal Murray Cod <sup>(LF, SC, SF)</sup><br>Onion & Kaffir Lime Salad                                                                                                                                    | 58  |

## SIDE

|                                                                                                                                                                                          |    |
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| Fries <sup>(VG)</sup><br>Garlic Aioli (E)                                                                                                                                                | 12 |
| Farm Leaves <sup>(GF, LF, V)</sup><br>Calamansi Shallot Dressing                                                                                                                         | 12 |
| Salad of Ox Heart Tomato <sup>(GF, LF, V)</sup><br>Calamansi & Basil Vinaigrette                                                                                                         | 12 |
| Charcoal Grilled Assorted Mushrooms <sup>(GF, VG)</sup><br>Roasted Garlic & Parsley                                                                                                      | 12 |
| Josper Roasted Potato Wedges <sup>(GF, VG)</sup><br>Rosemary Sea Salt                                                                                                                    | 12 |
|  Wok Fried Asian Greens <sup>(LF, V)</sup><br>Young Ginger, Garlic, Crispy Shallot, Light Soy Sauce | 12 |
| Broccolini <sup>(VG)</sup><br>Garlic Confit, Fermented Black Garlic, Garlic Chips                                                                                                        | 12 |
| Fragrant Rice<br>Chicken Fat & Ginger                                                                                                                                                    | 12 |