



SET LUNCH MENU

3-Course SGD48 | Inclusive of coffee or tea

Add SGD15 for a glass of red or white wine

Add SGD12 for a glass of Saicho Single Origin Osmanthus Sparkling Tea

STARTER (CHOICE OF ONE)

Salad of Yellowfin Tuna ^(GF, LF, N, SC, SF)

Confit Tuna, Watercress, Celery & Fennel Salad,
Toasted Almond, Shallot Dressing

Charcoal-Grilled Indonesian Squid ^(GF, LF, LS, SF)

Pickled Watermelon Rind, Sawtooth Coriander,
Ginger Torch Dressing

Salad of Jicama & Pineapple ^(GF, LF, V)

Bamboo Heart, Cucumber, Tamarind Dressing

MAIN (CHOICE OF ONE)

Dry-Aged Murray Cod Fillet ^(GF, LF, N, SC, SF)

Nyonya Sweet Potato Leaf Curry, Pickled Shallot Salad

Asam Pedas Seafood Risotto ^(GF, SF)

Sour-Spicy Seafood Broth, Ama Ebi, Sea Grape,
Grilled Winged Bean

Rendang Braised Short Rib ^(N)

Crispy Rice Cake, Local Achar

150g Brown Butter Sambal Wagyu Hanger Steak ^(GF, LF, SC, SF)

Charred & Crispy Kailan, Fries
+ SGD10

DESSERT (CHOICE OF ONE)

Cempedak & Pulut Hitam ^(E, N)

Coconut Almond Cream, Cempedak-Jackfruit Chutney,
Crispy Filo, Black Glutinous Rice Gelato

Fragrant Pandan ^(E, VG)

Pandan Roll Cake, Caramelised Coconut,
Soursop & Kaffir Lime Sorbet

Kuantan Chocolate & Pisang Emas ^(E, VG)

70% Dark Chocolate Mousse, Gula Melaka Banana Compote,
Cocoa Nib Streusel

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

Menu is subject to change without prior notice. Kindly reach out to our team should you have any concerns on allergens. Price is in Singapore dollars, subject to 10% service charge and prevailing government taxes.

TANICA at EDITION is committed to sustainability, using locally sourced ingredients and eco-friendly practices to deliver exceptional dining experiences with minimal environmental impact.