



Intro

The Art of “Bistronomy”. Where Fine Dining Meets
Casual In A Relaxed Contemporary Space.

“Chef Andrew Walsh”

Prawn

Corn | Bisque

Supplement \$8

Salmon

Beetroot | Crème Fraîche

White Asparagus

Burrata | Caviar

Snapper

Daikon | Miso

Beef Short-Rib

Kampot Pepper | Colcannon

Supplement \$10

Yoghurt

Lime | Shiso

Chocolate

Orange | Honeycomb

Cheesecake

Rhubarb | Oat | Hay

Cheese

Brillat Savarin | Apple

Supplement \$8

2 Course Menu 45

3 Course Menu 55

Chefs Tasting 75 | **Kombucha Pairing 35**

All prices are subjected to 7% government tax and 10% service charge.