



Chef's Tasting Menu

White Asparagus

Burrata | Koji

Squid

Ginger Flower | Laksa

Agnolotti

Spring Peas | Pork Broth

Turbot

Miso | Dill

Spring Lamb

Carrot | Mussels

Popsicle

Basil | Cucumber

Cheese

Apple | Onion | Toast

Cheese Supplement \$10

Or

Black Forest

Cherry | Chocolate

Intro

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

‡ Chef Andrew Walsh ‡

3 Course a la carte 118 | **Wine Pairing 66**

Plant5~Based 148 | Plant7~Based 188

5 Course Menu 148 | **Wine Pairing 99**

Chef's Tasting Menu 188 | **Wine Pairing 130**

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