



Chef's Tasting Menu

White Asparagus

Burrata | Koji

Squid

Ginger Flower | Laksa

Barley

Truffle | Chicken Wing

Red Snapper

Miso | Celtuce

or

Beef Short Rib

Carrot | Kampot Pepper

Popsicle

Basil | Cucumber

Cheese

Apple | Onion | Toast

Cheese Supplement \$10

or

Black Forest

Cherry | Chocolate

'THE ART OF BISTRONOMY'

WHERE FINE DINING MEETS CASUAL IN A
RELAXED CONTEMPORARY SPACE.
USING ONLY QUALITY, LOCALLY
SOURCED PRODUCTS.
SEASONAL INGREDIENTS WITH
EXCEPTIONAL COOKING,
COMPLIMENTING WITH ATMOSPHERIC
ENVIRONMENT.

‡ CHEF ANDREW WALSH ‡

4 courses 68 | 6 courses 98

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