

# Lunch

(12-3pm on Weekends & Public Holidays)

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## Set Lunch

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**\$22++**

**2-course set**  
Main + Appetizer

**\$32++**

**3-course set**  
Main + Appetizer + Dessert  
Refer Sweet Endings for dessert selection

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## Appetisers

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### PORTOBELLO MUSHROOM POTAGE

an all-time favourite balanced with flavours of smoked bacon, sautéed portobello mushroom and accented with white truffle oil

9

### CAESAR 63°C

with premium italian prosciutto, 63°C slow-cooked egg, housemade Caesar dressing and delectable parmigiano-reggiano shaves

12

### BABY SPINACH SALAD

sautéed portobello mushroom, parmesan shaving, balsamic vinaigrette

10

Refer next page for Mains



Chef's Recommendation



Signature

*Lunch & Dinner*

# Lunch

(12-3pm on Weekends & Public Holidays)

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## Mains

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\* Not applicable for set lunch  
Prices stated are applicable to lunch only

### WAGYU BEEF BURGER\*

housemade wagyu beef patty burger with red wine caramelised onions, bacon, grilled tomato, served with golden fries, gherkins and petit greens

### RIBEYE STEAK\*


chargrilled ribeye steak with green peppercorn sauce and potato purée


### SNOW CRAB CHAN-HAN

fragrant japanese rice with snow crab

### TAGLIATELLE CARBONARA

housemade tagliatelle pasta tossed with bacon, parmesan and egg yolk, topped with parmesan shavings and parma ham crisps

26  **KING PRAWN NOODLE SOUP** 18  
with tender pork slices, fish cake and yellow noodles in a mildly spicy superior prawn broth.

26  **SLIPPER LOBSTER LAKSA LEMAK** 18  
with slipper lobster and thick vermicelli in spicy assam coconut broth

15 **BABY SNAPPER MEUNIERE** 20  
sweet pea-cruste fresh snapper fillet medallion with pearl barley fricassee and citrus nutty-brown butter

17  **KUROBUTA YAKINIKU DONBURI** 20  
grilled kurobuta pork loin with slow-cooked egg

**DUCK CLASSIQUE** 23  
french duck leg confit in amaretto prune jus, served with potato purée



Chef's Recommendation



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## Oyster Medley

*“Why, then the world’s mine oyster, Which I with sword will open.”  
- William Shakespeare, *The Merry Wives of Windsor**

Enjoy a medley of choice oysters to tease the palate, from fresh selection to baked and deep-fried. The perfect accompaniment to an epicurean indulgence.

### FRESH

(Shucked on demand, half dozen each order)

#### FINE DE CLAIRE (FRANCE)

fresh and briny with a good balance of saltiness

7

#### PACIFIC (USA)

fresh and crisp with a briny-sweet finish

6.5

#### IRISH PREMIUM (IRELAND)

plump and creamy, luscious on the palate

7

### BAKED

(Served on half-shell)

#### OYSTER TRIO

Choice of Rockefeller, Kilpatrick or Kaffir lime butter

17

### DEEP-FRIED

(Served with truffle fries)

**BEER BATTERED** with horseradish aioli

18



## Small Plates

### PLANTS



#### PORTOBELLO MUSHROOM POTAGE

an all-time favourite balanced with flavours of smoked bacon, sautéed portobello mushroom and accented with white truffle oil

#### CAESAR 63°C

with premium Italian prosciutto , 63°C slow-cooked egg, housemade caesar dressing and delectable parmigiano-reggiano shaves

Add Smoked Salmon

Add Roast Chicken

9

12

3

3

#### PORTOBELLO WITH ASPARAGUS & JALAPENO

sautéed portobello mushroom and green asparagus with jalapeno peppers and cherry tomato

#### RICOTTA DIP & TOAST

with garden greens shavings and black pepper cracker

12

10



Chef's Recommendation

# Small Plates

## MEATS

### FLAMBÉED LAMB CHOP

flambéed with Chinese rose wine and paired with ginger-garlic hummus



### BRANDY FLAMBÉED BEEF CUBE

flash-seared and flambéed with brandy, glazed with red wine sauce

### BELACAN CRISPY WINGS

with sambal belacan dip

### WAGYU & CAMEMBERT SLIDERS

housemade wagyu beef patty with camembert cheese, portobello and cheese rolls with truffle cream and shrimp wonton with wasabi mayonnaise

### DUCK POCKET

duck in crispy pastry served with Asian dip



Chef's Recommendation



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### KUVO COFFEE HOT WINGS

with baby carrot crudites and blue cheese dip

14

22



### ENGLISH SCOTCH EGG

with melted edam cheese and red wine onion au jus (Choice of wagyu beef & veal or tuna)

14

14



### CRISP IBERICO PORK BELLY

with spicy balsamic served with mango chutney and petit greens.

22

17

### SPICY PORK RIBS

glazed with spicy chili sauce

16

### PAN-SEARED DUCK BREAST

sous-vide duck breast with foie gras, raspberry-balsamic glaze

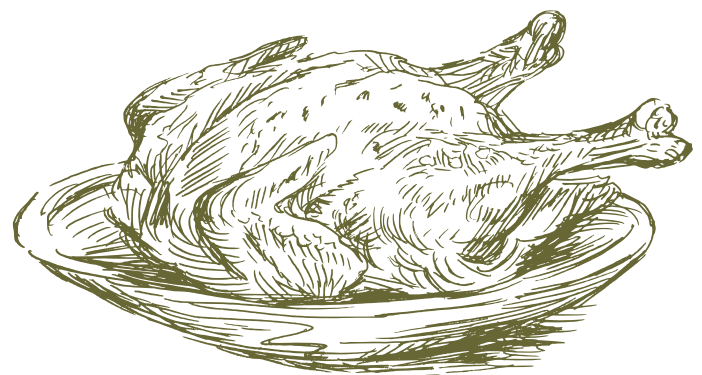
20

9

### PORK DUMPLING

drenched in truffle shellfish sauce

9



# Small Plates

## SEAFOOD



### GRILLED OCTOPUS

sous-vide octopus leg with slow-cooked potato and smoked paprika

16

### SPICY SEAFOOD BROTH

with tiger prawn, salmon and blue mussels

12

### SEARED ATLANTIC COD FISH

with fennel purée and saffron sauce

20

### TIGER PRAWN AJILLO

sautéed in garlic and extra virgin olive oil with pork chorizo

18



### CALAMARI AJILLO

sautéed in garlic and extra virgin olive oil with pork chorizo

16

## CHEESE

### FARMER'S CHEESE PLATTER

assorted farm cheese with caramelised walnut, prune and table wafers. Please ask for today's selection.

14



Chef's Recommendation

# Small Plates

## CARBS



### KUROBUTA YAKINIKU DONBURI

grilled kurobuta pork loin with slow-cooked egg

16

### SNOW CRAB CHA-HAN

wok-fried Japanese rice with snow crab

11

### GARLIC CHA-HAN

wok-fried Japanese rice with garlic

7

### SEAFOOD RADISH CAKE

with shrimp and Japanese scallop filling, served with X.O chilli

9

### TAGLIATELLE CARBONARA

housemade tagliatelle pasta tossed with bacon, parmesan and egg yolk, topped with parmesan shavings and Parma ham crisps

13



### KING PRAWN NOODLE SOUP

with tender pork slices, fish cake and yellow noodles in a mildly spicy superior prawn broth

14



### SLIPPER LOBSTER LAKSA LEMAK

with half slipper lobster and thick vermicelli in spicy assam coconut broth

14

# Combo Platter

17 (with any 3 selections)

1. BEER BATTERED OYSTER

5. SEAFOOD RADISH CAKE

2. BELACAN CRISPY WING

6. WAGYU & CAMEMBERT SLIDER

3. PORTOBELLO & CHEESE ROLL

7. DUCK POCKET

4. SHRIMP WONTON



Chef's Recommendation



Signature

# Dinner

(5-11pm Daily)

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## Mains

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\* Dinner offerings are served in bigger portions

### WAGYU BEEF BURGER\*

housemade wagyu beef patty burger with red wine caramelised onions, bacon, grilled tomato, served with golden fries, gherkins and petit greens

### RIBEYE STEAK\*


chargrilled ribeye steak with green peppercorn sauce and potato purée


### SNOW CRAB CHAN-HAN

fragrant japanese rice with snow crab

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sweet pea-cruste fresh snapper fillet medallion with pearl barley fricassee and citrus nutty-brown butter

24  **KUROBUTA YAKINIKU DONBURI** 24  
grilled kurobuta pork loin with slow-cooked egg

**DUCK CLASSIQUE** 30  
french duck leg confit in amaretto prune jus, served with potato purée



Chef's Recommendation



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