

SET DINNER MENU A

EAST MEETS WEST

Duo Asian Tapas

PAN-SEARED HOKKAIDO SCALLOP
WATERMELON TATAKI WITH GOAT CHEESE
tossed with Furikake, crispy white Hoshimeji & fruit salsa



HAWAIIAN AHI TUNA TARTARE

avocado, sesame dressing, scallions, macadamia nuts & toasted lavoche



MUSHROOM BISQUE

mushrooms & sun-dried tomato compote

or

PUMPKIN SOUP WITH VEGETARIAN DUMPLING & EDAMAME



ROASTED SCOTTISH SALMON

with pumpkin purée, crispy potatoes & escabeche sauce

or

ROASTED KUROBUTA PORK BELLY TEMPURA

crispy Honshimeji, assorted seasonal vegetables & sweet Thai mint-chilli sauce



RICH & VELVETY SMOOTH NEW YORK CHEESECAKE

fresh berries, butterscotch sauce & chewy caramel macaron

or

CHILLED ALOE VERA

lemongrass crystal jelly served with lime sorbet



Coffee or Tea

\$99 per pax
(Minimum of 2 pax)

SET DINNER MENU B

EAST MEETS WEST

Trio Asian Tapas
STEAMED VEGETARIAN DUMPLING
THE 2ND FLOOR SIGNATURE KUROBUTA PORK CHAR SIEW
TIGER PRAWN TEMPURA WITH THAI GREEN MANGO SALSA

—❖—
PAN SEARED FOIE GRAS

with rosella flower compote, cocoa crumbs & mini blinis

—❖—
ONION SOUP WITH GRATIN CRUST

topped with gruyere toast

or

BRAISED FISH MAW SOUP WITH SHREDDED ABALONE & MUSHROOMS

—❖—
INTERMEZZO

Lime Sorbet

—❖—
TWICE COOKED WAGYU BEEF CHEEK

whipped potatoes, witted baby spinach & au jus

or

WOK-FRIED MAINE LOBSTER WITH CHILI CRAB SAUCE

spaghetti, parsley, button mushrooms & cherry tomatoes

—❖—
THE 2ND FLOOR SIGNATURE LIQUID CENTER CHOCOLATE MOELLEUX

with vanilla ice cream & strawberry compote

or

MANGO SAGO POMELO

with passion fruit sorbet & lychee

—❖—
Coffee or Tea

\$109 per pax
(Minimum of 2 pax)