



DINNER MENU

TO START

PROSPERITY "MANTOU"

Whipped Condensed Milk, Red Date Honey, Cha Soba

\$10

COLD APPETISER

(Good to Share)

LOCAL MARINATED CHERRY TOMATOES (V)

Chrysanthemum Jelly, Yuzu, Local Sorrel

\$22

STRAITS WILD CAUGHT SEA BREAM "HAI DIAO"

Local Vegetable Spring Roll, Sauce Hainan

\$28

SARAWAK PORK EAR TERRINE "QIAN CENG"

Pickled Mountain Pepper Gastrique, Local Vegetables

\$22

LOCAL ROMAINE SALAD

Oyster Shallot Vinaigrette

\$18

VEGETARIAN (VG) VEGAN (V)

Menus and prices are subject to change.

All prices are subject to 10% service charge and prevailing government tax.

Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.



HOT APPETISER

(Good to Share)

DEEP FRY SILKEN TOFU (V)

Ginger, Spring Onions, Shallot

\$15

LOCAL EGGPLANT BBQ "ORIENTAL STYLE" (V)

Garlic Chilli Ragu, Rice Crisp, Chives

\$24

CAMERON HIGHLAND CAULIFLOWER "GAN GUO" (V)

Multigrain Furikake, Nori, Quinoa

\$24

HOKKAIDO PORK BELLY (YUME NO DAICHI) "HAR CHEONG"

Prawn Paste, Sesame Oil

\$20

STRAITS WILD YAM "ORH KUEH"

Pork Belly Meat Jus, Crispy Shallots, Hoshi Ebi

\$26

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14 DAYS DRY AGED IBERICO BELLOTA PORK JOWL “LA ROU”
Er Guo Tou, Szechuan Spices, Romaine Lettuce, Oriental Oyster Dressing
\$22

WAGYU BEEF “HEI HU JIAO”
Black Pepper, Shallot, Mustard Seed, Black Trumpet
1PC \$6 | 3PCS \$16

LOCAL TIGER PRAWN “TOASI”
Black Fungus, Tobiko, Spring Onion
\$18

SIGNATURE APPETISER

(Individual)

SHANGHAINESE HAIRY CRAB ROE “DOU HUA”
Brown Crab, Pickled Chilli, Local Soy Curd
\$22

SOUTH AFRICAN ABALONE “BAN MIAN”
Shallot Scented Noodles, Sakura Ebi, Kombu
\$28

VEGETARIAN (VG) VEGAN (V)



MAINS

SPANISH BELLOTA RIBS "SHAO KAO"

Chu Hou Sauce, Tomato, Crispy Aromatics, Romaine Salad

\$35

STRAITS LINE CAUGHT LOCAL THREADFIN "QING ZHENG"

Tubers, Canton Style Shallot Soy Vinaigrette

\$42

AUS WAGYU SHORT RIB MBS 4/5 "TAN SHAO"

Pistachio Puree, Mala Glaze, X.O. Beef, Romaine Salad

\$68

5 DAYS DRY AGED LOCAL KAMPONG CHICKEN (HALVED)

Ginger Scallions, Teochew Chilli, Romaine Salad

\$32

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SWEETS

CAMERON HIGHLAND “NAI CHA”

Nai Gai, Roasted Black Tea, Buckwheat

\$12

MACAU “LOVE LETTER”

Nori, Multi Grains, Pork Floss

\$12

PERSIMMON “DONG SHI ZI”

Citrus, Brown Sugar

\$15

GULA MELAKA “MA SHU”

Coconut Flakes, Sea Salt

\$9

SESAME “SU”

Okinawa Brown Sugar, Filo Pastry

1PC \$7 | 3PCS \$18

LIU SHA “BAO”

Custard, Cream, Salted Egg

1PC \$4

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