

VENUE Set Dinner

3-Course From \$59++/person | 4-Course From \$84++/person

+ Free-Flow Suntory Malt's \$19.90++ Per Person (1 Hour)

+ 1 For 1 Cocktails \$20++ (Choose 1 get 1 on us)

Sparkling Red Sangria | Mimosa | Aperol Spritz

First Course

choose 1

Starter of The Week

Kindly Check with our Team

Hummus and Red Pepper Dip

House Hummus & Red Pepper Dip, Char-Grilled Pita

Cauliflower Salad

Roasted Cauliflower, Toasted Almonds, Jeweled Salad, Mint Yoghurt

Foie Gras Mousse (+\$3)

Foie Gras Mousse, House-Crafted Brioche

Burrata (+\$3)

Burrata, Japanese Tomatoes, Basil Oil

Beef Tataki (+\$3)

Beef Tataki, Wakame, Pickled Wasabi & Ponzu

Pan Seared Foie Gras (+\$15)

Pan Seared Foie Gras, Poached Egg, Maitake Mushroom, Porcini Sauce

Second Course

choose 1 (+\$25)

*optional

Sakura Ebi

Sakura Ebi, Angel Hair Pasta, Konbu, Chilli

Main Course

choose 1

Farro

Farro, Mushrooms, Konbu Butter, Poached Egg, Parmigiano Reggiano

Duck Confit

Duck Leg Confit, Le Puy Green Lentil, Pancetta, Wilted Spinach (Contains Pork)

Pork Collar (+\$3)

Iberico Pork Collar, Kebab Spice, Parsley & Shallot Salad, Mint Yoghurt

Beef Cheek (+\$6)

Braised 12 Hours Wagyu Beef Cheek Au Jus, Pomme Purée, Broccolini

Chilean Seabass (+\$10)

Chilean Seabass, Sautéed Mushroom-Bacon, Truffle Yuzu Butter Sauce

Ribeye (+\$10)

Char-Grilled Stockyard 200 Days Grain Fed Angus Ribeye, Potato Gratin

Desserts

choose 1

Dessert of The Week

Kindly Check with our Team

Panna Cotta

Yoghurt Panna Cotta, Summer Berries, Mandarin Orange Sorbet

Sea Buckthorn

Sea Buckthorn Sorbet, Honey Mascarpone, Crumble

Classic Peach Melba

Poached Peach, Fresh Raspberry Sauce, House-Crafted Vanilla Ice Cream, Chantilly

Tiramisu (+\$3)

Tiramisu, Kahlua, Wild Cherry in Kirsch

Pistachio Financier (+\$3)

Pistachio Financier, Grand Marnier Ice Cream, Raspberry Yoghurt

Chocolate Truffle (+\$3)

Texture of Valrhona Chocolate Truffle, Soil Crumble, Dark Chocolate Brandy Ice Cream