

## TWO COURSES

1 Appetizer + 1 Main/  
1 Main + 1 Dessert  
35++

## THREE COURSES

1 Appetizer + 1 Main  
+ 1 Dessert  
42++

## FOUR COURSES

2 Appetizers + 1 Main  
+ 1 Dessert  
52++

## APPETIZER

### **S** WARMED BABY SQUID

Soya Bean Mayo, Soy Curd,  
Tamarind Soy Dressing  
16

### **⊗** HOKKAIDO SCALLOP CARPACCIO

Buah Longlong & Apple Vinaigrette,  
Cucumber, Sambal Ijo Jam  
30

\*set menu supplement 13\*

### **🌱** FJORD TROUT

Curry Mango Emulsion, Fennel,  
Zucchini, Green Mango, Salmon Roe  
20

### **S** HAND-CHOPPED BEEF TARTARE

Lime, Sesame, Tong Cai, Garlic Chive,  
Slow Grilled Green Chili "Mustard"  
25

\*set menu supplement 8\*

### **🌱⊗** MARKET GREEN CRUDITES

Pickled Radish, Lime Pistachio Cream Cheese,  
Wild Stingless Bee Honey  
18

### **S🌱** CHAR-GRILLED OCTOPUS

Preserved Green Papaya Slaw,  
Mint, Peanut Aka Miso Emulsion  
25

\*set menu supplement 8\*

### **🌱⊗** CELERIAC SOUP

Truffle Chantilly, Green Apple,  
Roasted Hazelnut, Celery Oil  
18

## MAIN COURSE

### **PORK CHEEKS "BBQ"**

Grilled "Bak Kwa" Style, Fermented Cabbage,  
Potato Mousseline, Caramel Vinegar  
26

### **BOMBA RICE**

Pimento Coulis, Tiger Prawn,  
Preserved Lemon,  
Pea Tendril, Chili Pepper Aioli  
35

\*set menu supplement 10\*

### **S** PAN-FRIED RED SNAPPER

Crispy Skin, Green Curry Emulsion,  
Variation of Eggplant  
28

### **BOSTON LOBSTER CAPELLINI**

"Tom Kha Gai" Emulsion, Lime Mayo,  
Pickled Green Mango  
45

\*set menu supplement 22\*

### **⊗** CONFIT CHICKEN LEG

Yellow Dhal & Chickpea Masala,  
Apple Cucumber Raita, Cumin Mustard Jus  
24

### **ANGUS BEEF SHORT RIB**

Java Long Pepper Sauce, Aerated Porridge,  
Pickled Oyster Mushroom  
48

\*set menu supplement 25\*

### **🌱** SPINACH GNOCCHI

Roasted Fig, Spinach Crème Fraiche,  
Watercress, Blue Cheese  
22

## DESSERT

### **🌱** APPLE MILLE FEUILLE

Green Apple Terrine, Filo Pastry,  
Ivory Chantilly, Smoked Calvados Ice Cream  
16

### **🌱⊗** SALTED PLUM PANNA COTTA

Macerated Guava & Strawberry,  
Szechuan Pepper Strawberry Granita  
17

### **🌱⊗** SEA COCONUT BRÛLÉE

Sour Cream Ice Cream,  
Kaffir Lime Foam & Zest  
14

### **🌱** BLACK STICKY RICE PORRIDGE

Glutinous Rice Ball, Black Goma Sponge,  
Sea Salt Buttermilk Ice Cream  
15

### **🌱** WARM VALRHONA CHOCOLATE TART

Salted Black Vinegar Caramel, Banana Emas,  
Bulldog Vinegar Ice Cream  
18

\*set menu supplement 4\*

### **🌱** LICORICE ROOT ICE CREAM

Caramelized Candied Parsnip,  
Malt Molasses, Coffee Crumble  
15

THE SPOT

**S** Signature

**🌱** Vegetarian

**🌍** Sustainable

**⊗** Gluten-free