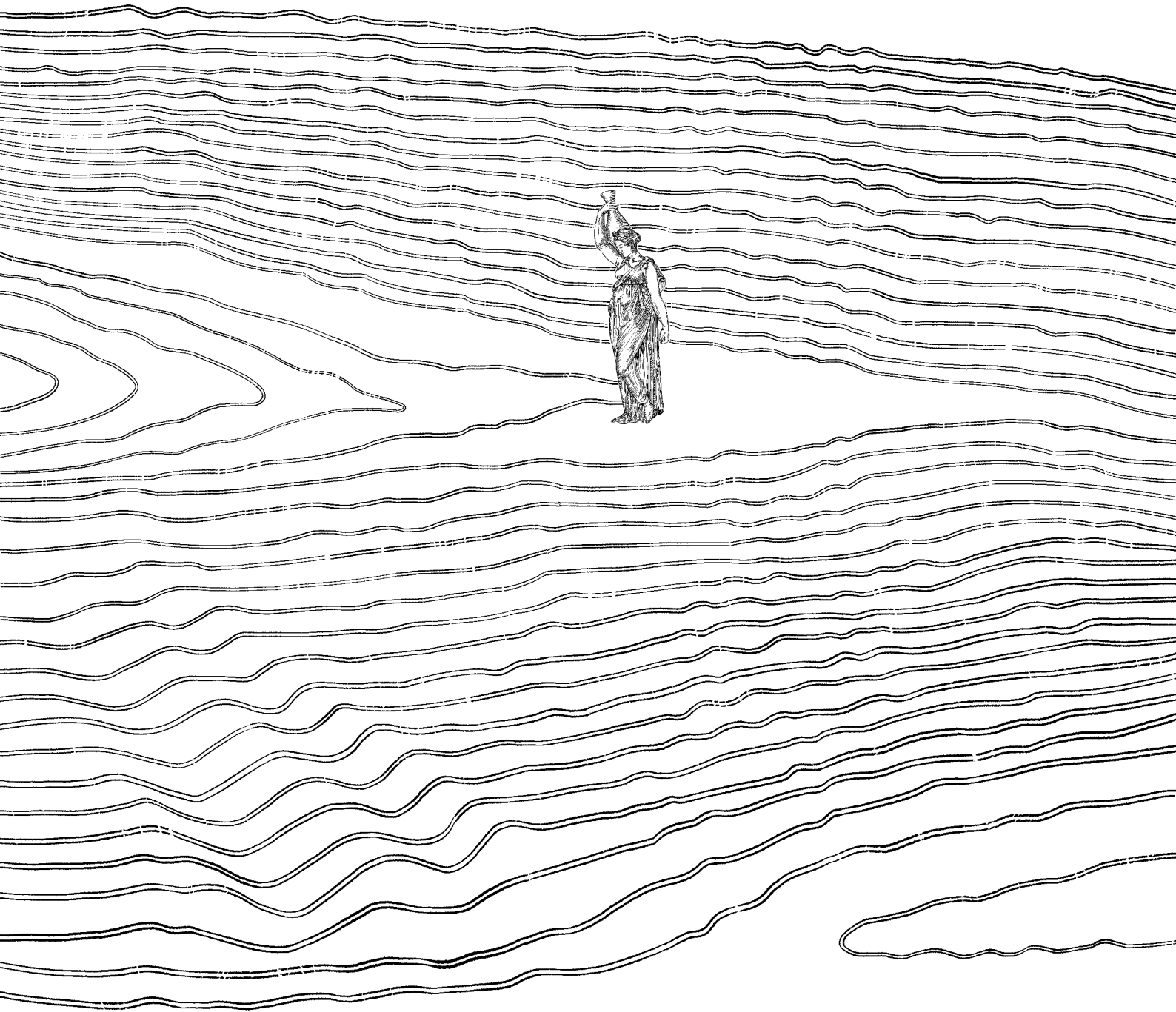






hecate

APPETIZERS

roasted five-spice and sumac eggplant
japanese nasu, hummus

heirloom tomato caprese
buffalo mozzarella, fresh basil

broiled half-shell scallops
tomato confit

roasted bone marrow and sourdough
garlic confit
bourbon luge (+8)

hotate crudo
calamansi, tomato water

BAR SNACKS

shoestring fries (V)
shaved parmigiano reggiano
truffle (+5)

fried zucchini (V)
pul biber

mushroom fry (V)
mala chilli crisp

lumpia
filipino spring rolls

kawaebi
fried japanese river shrimps

ENTRÉES

aglio e olio (V) 14
garlic, chilli, fresh parsley
grilled tiger prawns or hokkaido scallops (+8)

wagyu sukiyaki spaghetti 20
sautéed mushrooms, sous vide egg

hainanese chicken leg 19
seared endive, roasted potatoes

sake steamed black cod 32
pan seared broccolini, friisée salad

braised beef short-rib 32
pomme purée, roasted rainbow carrots

steak —
choice cuts

DESSERTS

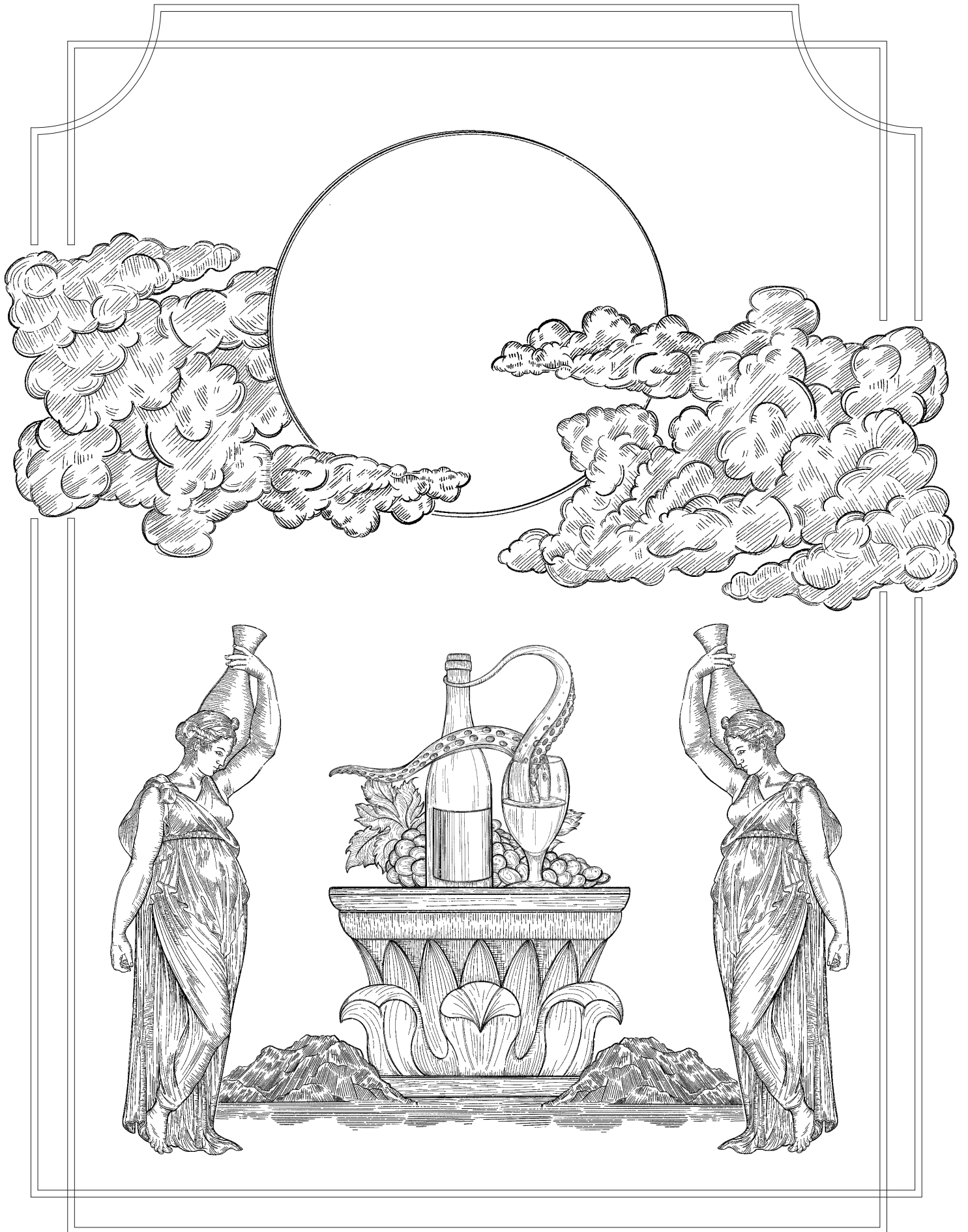
lavender earl grey milk custard 12
hokkaido milk, honey

japanese sweet potato fritters 12
mascarpone cheese, gula melaka

(V) — vegetarian
(N) — contains nuts
(SF) — contains seafood

Prices are subject to prevailing GST charges and 10% service charge
Inform our staff if you have any allergies

Some of the items that our kitchen uses may contain common allergens such as nuts, soy, wheat and dairy.
If you have any food allergies or sensitivities, please let our friendly servers know and we will do our best to accommodate to your needs.



COCKTAILS

packed with vitamin c

vodka, cointreau, ribena, fresh lemon juice

20

purple haze

*gin, elderflower liqueur,
crème de cassis, hawthorn, roselle*

20

sabai sabai

*rum, cointreau,
lemongrass, ginger, soda water*

22

dear maria

*espolon blanco, tomato water,
kaffir lime leaves, fresh lime juice*

22

rosemary's baby

*maker's mark,
cinnamon, vermouth, angostura bitters*

22

one night in tokyo

*baku, lychee liqueur,
french rose buds*

22

martell 'peng'

*martell vsop, pandan,
gula melaka, infused black tea*

24

praise the sun

rum, tequila, limonada, vermouth

24

siglap drive

*vodka, rum,
gula melaka, coconut shavings*

24

biting the cardamom

*cardamom-infused roku,
chartreuse, luxardo, fresh lime juice*

26

the classics 20

*whiskey sour, old fashioned,
margarita, paloma, negroni,
tom collins, cosmopolitan, caipirinha*

20

MOCKTAILS

dark red

ice-shaken hawthorn, roselle tea

12

grace kelly

ice-shaken lemongrass, pandan, ginger, lime zest tea

12

kiss

passionfruit, yuzu soda, butterfly pea

12

world's smallest violin

strawberry, lychee, riesling tea, grenadine

12

virgin mojito

lime, passionfruit, summer berries

12

hecate lemonade

butterfly pea, house lemonade

12

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ARTISANAL TEAS

earl grey lavender	6
chamomile anise	6
fukamushi sencha	6
botanic gardens	6
rose moscato	7
riesling	7

COFFEE

espresso	6
americano	6
long black	6
latte	6
flat white	6
cold brew	7
coconut water cold brew	8

JUICES / SODAS

apple / orange	5
pineapple / lime / cranberry	5
ginger ale	4
tonic water / soda water	4
coke / coke zero	4
sprite	4

GIN

Gordon's	10
Bombay Sapphire	12
Roku	14
Monkey 47	16
Hendricks	16
Botanist	16

VODKA

Russian Standard	10
Ketel One	12
Grey Goose	14
Haku	16
Belvedere	16

RUM

Havana Club	10
Bacardi	12
Myer's Dark	12
Bacardi Carta Ora Gold	12
Kraken Black Spiced	14

AGAVE

Jose Cuervo	10
Espolon Blanco	14
Patròn XO Café	16

COGNAC

Martell VSOP	16
Martell Noblige	18
Martell Cordon Bleu	32

BOURBON

Jim Beam	10
Fireball Cinnamon	12
Jameson	12
Bulleit	14
Maker's Mark	14

WHISKEY

Balletine's Finest	10
Monkey's Shoulder	14
Singleton 12	14
Singleton 15	16

Glenlivet 15	18
Glenlivet 18	24
Glenlivet 21	44

Nikka Miyagikyo	16
Nikka Yoichi	16
Suntory Yamasaki 12	32

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