

A detailed botanical illustration border surrounds the text. It features various plants including a large leaf with prominent veins at the top, a fern frond on the left, a cluster of small flowers on the left, a large leaf with a central vein on the right, and a cluster of large, five-petaled flowers at the bottom right. The bottom border also includes a large leaf with prominent veins and a cluster of small flowers.

GRANDE

*Our selection of large plates feature elements from the land,
air and sea. Enjoy them with our communal tapas as sides.*

Roasted Chicken Pullet

Roasted Bonless Chicken Pullet, Quinoa, Sauteed Kailan, Garlic Chili & Acha Cucumber
18 Half / 34 Whole

Burnt Miso Salmon

Salmon, Crispy Yam Ball, Miso, Rice Puffs, Long Bean Almond Salad & Black Fungus
24


Pink Risotto

Aburi Hokkaido Scallops, Crab, Corals, Salmon Roe & Roasted Beetroots
(Vegetarian Option Available)
26


Truffle Asparagus

Grilled Asparagus, Sous Vide Egg, Cauliflower Puree, Herbed Parmesan
18

Epiphyte
CUISINE BAR

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COMMUNAL

*Our selection of communal tapas are set to delight your senses.
Great For Sharing.*

Wagyu Rump

(Dinner Only)

Australian Wagyu, Black Garlic, Spiced Foam

25

Watermelon Pomelo Pork Belly

(Dinner Only)

Crispy Pork Belly, Compressed Watermelon, Pomelo Salad, Acha Cucumber

18

Chicken Panko Satays

Spiced Acha & Peanut Sauce

16 (10 Sticks)

7-Spice Har-Geong-Gai

Prawn-paste Chicken, Chicken-Rice Chili, Seaweed Nori

15

Truffle Fries

Truffle Aroma & Parmesan Cheese

15

Bonito Fries

Kewpie Mayo Smoked Unagi Soy, Scallion & Bonito

13


Herbed Seasalt Fries

Curry Dip


10

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A detailed botanical illustration border surrounds the page, featuring various plants such as hibiscus flowers, ferns, and other foliage. The border is composed of several vertical and horizontal sections of these plants, creating a frame around the central text.

Shrimp Gyozas

Caramelized Black Vinegar infused with Whisky, Ginger

16

Vegetable Gyozas

Caramelized Black Vinegar infused with Whisky, Ginger

14

Tempura Tiger

Curry Dip & Lime

15

Cheese Platter

Assorted Cheeses, Fruits, Toasts

18

SWEETS

*Finish off with our plated desserts,
freshly made daily by our chefs*

Epiphyte Terrarium

*Pandan Sponge, Coconut Ice-Cream, Coco-Dust, Milk Snow, Nuts,
Turquoise Cream with Ginger Cinamon*

18


Umeshu Delight

Choya Jelly, Yuzu Sorbet, Freeze--dried Fruits


17

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