

RUSTICA

“Our local fishermen and farmers dictate our menu daily”

Seasonal Farmer’s Tasting Menu

First 3 Bites

SINGAPOREAN “SCOTCH EGG”

5 spiced marinated minced fresh TohThyeSan’s chicken & AhHuaKelong’s tiger prawns

A DIFFERENT KIND OF SATAY

fresh local duck, GreenloopFarm’s red radish & GoldenCapFarm’s lion’s mane mushroom

“CKT”

stir-fry GoldenCapFarm’s Abalone Mushroom & King Blue Oyster “noodles”, kicap Manis & golden chicken skin crackling

Communal - 4th Bite

‘CAI FAN’ - VEGETABLE & RICE

A sharing of..

Curry Fish Head No Fish Head - crispy beancurd skin rolled TheFishFarmer’s red snapper & curry

Roasted Chicken - roasted TohthyesanFarm’s chicken breast, ginger scallion sauce & chilli

fragrant blue pea & crispy shallot rice,
soft yolk ‘oolong tea leaf egg’
&
stir-fry fresh local greens with crispy garlic crumbs

Last Bite

TRADITIONAL

homemade Min Jiang Kuih, crunchy peanut brittle, coconut icecream

68/pax

NO GST. Prices above are subject to 10% service charge.

Due to the nature of our cuisine & concept, ingredients might change due to the availability from the local farms & traces of nuts, dairy and gluten may be contain in our dishes