



À LA CARTE

"The menu represents my continuous journey to craft and plate the best interpretation of Singapore's multi-cultural flavours, magnified with a refined touch and using high-quality ingredients that are sourced sustainably."

EXECUTIVE CHEF
MAKSYM CHUKANOV



STARTERS

Seasonal Oysters Ponzu, dill oil	Half dozen 45 Dozen 88
Hokkaido Scallop (gf) Green apple, yuzu kosho	28
Caviar Bump (10g) (gf) Nomad kaluga caviar served on your hand	68
Silverfern Beef Tenderloin Tartare Nomad kaluga caviar 5g, white soy	45
Japanese Amela Tomato (gf, v, vg) Pickled shallot, basil	30
Avocado Sushi Roll (v, vg) Nori, Japanese cucumber	20
Barbeque Quail Madeira jus, eggplant miso purée	28
A4 Miyazaki Wagyu Roll Caviar, smoked ponzu	38
Truffle Chawanmushi (v) Cep mushroom dashi, king oyster	25
Sourdough (v) Herb butter, channa dhal hummus	15
Kingfish Collar Sambal, chives	28
Hamachi Crudo Tosazu, red radish	25
Tempura Zucchini Flower Furikake, pickled wasabi	35

SIDES

Broccolini (gf, v, vg) Japanese goma dressing	22
Sauteed Mushroom (gf, v, vg) Brown button mushroom, maitake	15
Miso Mashed Potato (v) Scallion oil, crispy shallot	15
Locally Grown Herbs Salad (v, vg) Yuzu, pumpkin seed	18

MAINS

Canadian Lobster Tail (gf) Dhal risotto, pumpkin curry	60
Kinmedai Laksa, ginger flower	45
Farmed Turbot Yuzu beurre blanc, smoked herring roe	60
Black Pepper Tiger Prawn (300g) Lime, squid ink oil	60
Ravioli (v, vg) Wanton skin, curry, pumpkin	30
Breaded Iberico Pluma Romaine, pomelo, caper	48
Oven-baked Eggplant (gf, v) Coconut, tumeric, puffed quinoa	20
Truffle Rice Porridge (gf, v) Seasonal truffle, Hoshi-Jirushi rice, crispy shallot	35
Great Southern Ribeye (gf) Port wine jus, miso mashed potato	150g 50 300g 98
New Zealand Young Maimoa Lamb Chop (250g) (gf) Green curry puree, chimichurri	60
Whole Roasted French Yellow Chicken (1.2kg) (gf) Coriander chutney, burnt lemon	70
A4 Miyazaki Striploin (gf) Port wine jus, miso mashed potato	150g 80 300g 158
Short Rib Bossam (1.2kg) 48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi	180
Sanchoku F1 Wagyu Tomahawk (1.2kg) (gf) Confit garlic, rosemary	320

DESSERTS

Celebration Platters Coconut mousse, passionfruit ice cream, Madagascar vanilla ice cream, chocolate truffle	Small 28 Medium 48 Large 68
Brilliat Savarin Cheese (50g) (v) Mango chutney, sourdough cracker	20
Coconut Mousse (gf, v, vg) Calamansi, compressed aloe vera	18
Ice Cream Sandwich (v) Mango ripple, lime	18
Chocolate Miso (gf, v) Roasted macadamia ice cream, frozen Balinese chocolate	18
Fruits On Ice (gf, v, vg)	28
CÉ LA VI Ice Cream (gf, v) • Madagascar vanilla • Balinese chocolate • Passionfruit	16
CÉ LA VI Sorbet (gf, v, vg) • Lime • Salted lychee	16

