



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	38

SIDES

Broccolini (gf, v, vg) Japanese goma dressing	22
Sauteed Mushroom (gf, v) Brown button, king oyster mushroom	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)	60
Dhal risotto, pumpkin curry	
Kinmedai	45
Laksa, ginger flower	
Farmed Turbot	60
Yuzu beurre blanc, smoked herring roe	
Black Pepper Tiger Prawn (300g)	60
Lime, squid ink oil	
Ravioli (v, vg)	30
Wanton skin, curry, pumpkin	
Breaded Iberico Pluma	48
Romaine, pomelo, caper	
Oven-baked Eggplant (gf, v, vg)	20
Coconut, tumeric, puffed quinoa	
Truffle Rice Porridge (gf, v)	35
Seasonal truffle, Hoshi-Jirushi rice, crispy shallot	
Stanbroke Black Angus Striploin (300g) (gf)	85
Grain finished, port wine jus	
New Zealand Young Maimoa Lamb Chop (250g) (gf)	60
Green curry puree, chimichurri	
Whole Roasted French Yellow Chicken (1.2kg) (gf)	70
Coriander chutney, burnt lemon	
Stony River Black Angus Tenderloin (300g) (gf)	80
Grass fed, port wine jus	
Short Rib Bossam (1.2kg)	180
48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi	
Sanchoku F1 Wagyu Tomahawk (1.2kg) (gf)	320
Confit garlic, rosemary	

DESSERTS

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

