



CHEF'S TASTING MENU

75++ PER PERSON

(TO BE TAKEN BY THE WHOLE TABLE)

SUPPLEMENT 58++ PER FLIGHT

STOCKADE BREW COMPANY PAIRING

SNACKS

CAULIFLOWER RICE

CENTURY EGG & PICKLES

CARABINERO

LARDO & PRAWN BUTTER

THE SESH – GOLDEN SESSION ALE

HOMEMADE SAUSAGE

ROQUETTE, POMEGRANATE & PICCALILLI

VEAL HEART

SPICED MAYO, BURDOCK ROOT & OKINAWA SPINACH

RARE INK – SESSION STOUT

BARRAMUNDI

DILL, BEANS & SHIJEMI

DUEL – HOPPY LAGER

WESTHOLME WAGYU FLANK

BONE MARROW & PICKLED RADISH

ROLY – SMOKED JALAPENO PORTER

ELDERFLOWER

PEAR, WHITE PEACH & LEMON CAKE

PAVLOVA

NASTURTIUM & BLOOD ORANGE

FALLEN ANGEL – CHILLI MOCHA PALE STOUT

#SALTEDANDHUNG
#UNLISTEDCOLLECTION

PRICES ARE IN SINGAPORE DOLLARS, EXCLUSIVE OF 10% SERVICE CHARGE & 7% GOODS AND SERVICES TAX