



## 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

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#### HOMEMADE SAUSAGE

ROQUETTE, POMEGRANATE & PICCALILLI

#### VEAL HEART

SPICED MAYO, BURDOCK ROOT & OKINAWA SPINACH

RARE INK – SESSION STOUT

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#### KÜHLBARRA BARRAMUNDI

CLAMS & BROTH

DUEL – HOPPY LAGER

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#### WESTHOLME WAGYU FLANK

BONE MARROW & PICKLED RADISH

ROLY – SMOKED JALAPENO PORTER

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#### 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