

Lunch Menu

3 courses, \$68+ /pax

1st Snack:

Obsibblue Prawn | Sour Plum | Yuzu Shoyu

2nd Snack:

Wagyu | Green Mango | Kaffir Lime

1st: Maguro

Cucumber | Tosazu | Green Apple

Signature Seaweed Bread

Main: Octopus

Iburi galkko | 5 grains | Mussels

OR

Main: Yellow Chicken

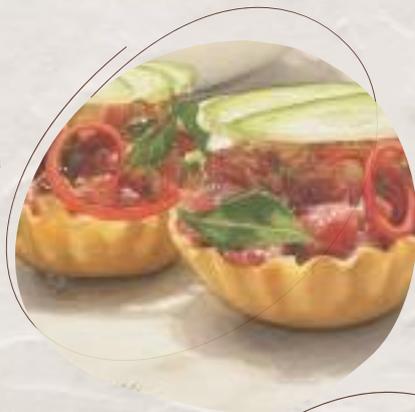
Carrot | Preserved Mustard | Maitake

3rd: Nashi Pear

Red Dates | Genmai | Cashew

Black Sesame & Maltose

Kaya-Misu



Lunch Menu

5 courses, \$108+ /pax

1st Snack:

Obsibblue Prawn | Sour Plum | Yuzu Shoyu

2nd Snack:

Wagyu | Green Mango | Kaffir Lime

1st: Maguro

Cucumber | Tosazu | Green Apple

Signature Seaweed Bread

2nd: Hokkaido Scallop

Foie Gras | Hokkigai | Okra

3rd: Amadai

Turnip | Yuzu Kosho | Spiced Oil

Main: Octopus

Iburi-galkko | 5 grains | Mussels

OR

Main: Yellow Chicken

Carrot | Preserved Mustard | Maitake

5th: Nashi Pear

Red Dates | Genmai | Cashew

Black Sesame & Maltose

Kaya-Misu

Arrive as guest, leave as Kin

CE SOIR

Dinner Menu

8 courses, \$228++/pax

1st Snack:

Obsiblu Prawn | Kinkan | Shiso

2nd Snack:

Ankimo | Mandarin | Hazelnut

2rd Snack:

Wagyu | Green Mango | Kafir Lime

1st: Kanpachi

Finger Lime | Sesame | Rose Apple

2nd: Wintermelon

Peanut | Octopus | Zuwaigani

3rd: Sawara

Hakusai | Tamarind | Mussels

4th: Signature Seaweed Bread

5th: Lobster

Shungiku | Chick Pea Miso | Yellow Wine

6th: Magret Duck

Carrot | Angelica Roots | Maitake

OR

6th: Kagoshima A4 Wagyu + 38

Carrot | Angelica Roots | Maitake

7th: South African Abalone

5 grains | Sakura Ebi | Cucumber

8th: Nashi Pear

Red Dates | Genmai | Cashew

Black Sesame & Maltose

Kaya-Misu



A deeply personal expression of modern Asian cuisine, refined with Japanese sensibilities. Each dish draws from Chef Seth's kampong childhood in Teluk Intan, Malaysia — memories of gathering eggs, seaside markets, and home-cooked traditions — reimagined with the finesse of Japanese ingredients and seasonal inspiration.

Kindly note that our food menu does contain raw seafood, beef, alcohol, dairy, pork, nuts, sesame and traces of soy.

Due to the size of our kitchen, we seek your kind understanding that we are unable to accommodate any last minute requests pertaining to special dietary needs.

Please kindly note that we are not able to accommodate celiac dietary, as well as any allergies to dairy, gluten, mushroom, allium, soy products and egg. Due to our nature as a seafood centric restaurant, we are unable to cater for non seafood dietaries in its entirety.

Arrive as guest, leave as Kin

CE SOIR