



SIGNATURE SET DINNER

3-Course | 88 per person

Signature Sourdough Bread & Seasonal Dip

STARTER



Puglian Burrata

English Peas, Asparagus, Broad Beans,
Preserved Lemon, Perilla Mint



Cameron Highland Tomatoes

Avocado, Barrel Aged Balsamic Vinegar,
Parsley Coulis



Crispy Jumbo Lump

Blue Swimmer Crab Cake

Red Chilli & Cherry Tomato Sofrito, Ginger,
Kaffir Lime



Traditional French Onion Soup

Gruyère Cheese



Lobster Bisque

Aged Mandarin Peel,
Ye Traditions Hakka Huangjiu

+8

MAIN

Pure Black Crossbred F1

Wagyu Flat Iron Steak

250 Days Barley-Fed Hormone-Free,
Marble Score 5+
Darling Downs, Southern Australia



Black Pork Tomahawk

Soy-Pickled Garlic Sprouts, Ssamjang Butter
180 Days Corn, Wheat & Soybean-Fed,
Hormone-Free
Jeju Island, South Korea

Great Southern Pinnacle

+18

Beef Tenderloin

Premium Grass-Fed Hormone-Free,
Southern Australia



Organic Chicken Breast

Peri-Peri Flavours, Pineapple Kimchi
Soybean, Corn & Pineapple-Enzyme-Fed,
Hormone-Free
Johor, Malaysia

Lumina Lamb Double Chop, Cap On

+16

Grass-Fed with Chicory Finish, Hormone-Free
Canterbury, New Zealand



Cedar Wood Roasted Sustainable Market Fish

Cucumber, Grapes, Caviar &
Seaweed Butter Sauce



Lasagna al Forno

Porcini & Morel Ragù, Savoy Cabbage,
Brown Butter Reduction

SERVED WITH



Beef Fat Roasted Yukon Potatoes

Curry Leaf, Dried Chilli



Grilled Asparagus

Celtuce, Broccolini, Sambal Belachan Oil,
Peanuts

DESSERT



Grand Cru Chocolate Fondant

Guinness Ice Cream, Orange Confit



Key Calamansi Pie

Calamansi Curd, Lime & Rosemary Italian
Meringue, Coconut Sorbet

COFFEE OR TEA

Please inform our Service Team if you have any food allergy or dietary requirements.

Chef's Signature Locally Sourced Vegetarian Alcohol Spicy Gluten Soy Dairy Egg Nuts Sesame Shellfish Pork

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST