

食 拿 酒 總

第三章
VOLUME 3



Chapter 3 of Synthesis - Story of Herbs

At Synthesis, every menu is designed around the ancient belief that food is medicine.

Herbs are not merely flavor enhancers; they are the soul of our cuisine — carefully woven into each dish to nourish the body, balance the senses, and restore inner vitality. From ingredients like American ginseng, cordyceps, snow fungus, to black garlic and osmanthus, we honor their traditional wellness properties while applying modern techniques to reveal their purity and elegance.

Each herb is chosen not only for its health benefits but also for its energy: to invigorate, to calm, to fortify. Through thoughtful pairing and gentle preparation, we preserve their essence, allowing diners to experience healing through taste, and to reconnect with the rhythms of nature through every bite.

At Synthesis, we believe that true indulgence is found when wellness and flavor are one.



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- Food Menu -

菜
谱

前菜

STARTERS

*Crystal Rice Flake with
Prawn Mousse & Caviar*
金虾羽脆



*Double-Boiled
Black Garlic Consommé*
金草墨珠养颜盅



Starters

XO Lapcheong Pani Puri \$18
 XO 巴尼布里 3 Pcs

Contains Shellfish (含海鲜)
 Spiced Fish Roe Emulsion, Tobiko
 香辣鱼子酱乳, 飞鱼卵

Double-Boiled Black Garlic Consommé \$14
 金草墨珠养颜盅 Per Portion

Contains Seafood, Mushroom, Soy (含海鲜, 蘑菇, 大豆)
 Kampung Chicken, Black Garlic, Dried Scallops, Red Dates
 甘榜鸡肉, 黑蒜, 瑶柱, 红枣

Crystal Rice Flake with \$26
 Prawn Mousse & Caviar

金虾羽脆
Contains Seafood, Nuts, Dairy (含海鲜, 坚果, 乳制品)
 Laksa Gelato, Kaffir Lime Leaf Oil
 叻沙雪糕, 青柠叶油

Spiced Tamarind Cuttlefish Youtiao \$18
 馋香“鱿”条 2 Pcs

Contains Seafood, Gluten, Nut, Dairy (含海鲜, 麸质, 坚果, 乳制品)
 Sambal Aioli, Fruit Pearl, Cuttlefish, Gold Dust
 参巴蒜香酱, 水果珍珠, 鱿鱼, 金粉

Chef's Signature Charcoal Jade Tofu \$22
 招牌墨玉豆腐

Vegetarian, Contains Nuts (素食, 含坚果)
 Soy Milk, Preserved Radish, Chilli Oil
 手工豆奶, 脆香菜脯, 辣椒油

Oriental Spring Bloom Salad \$18
 东方沙拉

Contains Nuts (含坚果)
 Mala Vinegar Glaze, Seasonal Vegetables,
 Poached Chicken, Crushed Peanuts
 麻辣香醋汁, 时令蔬菜, 鸡胸, 碎花生

小 碟

SMALL PLATES

Golden Emperor Croquette
帝皇香酥

Sizzling Skillet Tofu
铁板秘制豆腐

Small Plates

Tempura King Tiger Prawn \$36 \$42
 黑虎·天妇罗 6 Pcs 8 Pcs

Pescatarian, Contains Dairy, Shellfish, Gluten
 (鱼素者, 含海鲜, 乳制品, 麸质)

Black Tiger Prawns, Herb Aioli, Chicken Floss, Tobiko, Fried Kailan
 黑虎虾, 香草美乃滋, 鸡肉松, 飞鱼卵, 脆炸芥兰

Truffle Carbonara "Suan Pan Zi" \$26 \$48
 松露算盘子 Regular +4g

Vegetarian, Contains Dairy (素食, 乳制品)
 Homemade Yam Abacus Seeds, Black Truffle,
 Truffle Cream Sauce, Burdock Root
 自制芋头算盘子, 黑松露, 松露奶油酱, 牛蒡根

Shaved
 Truffles

Sizzling Skillet Tofu \$26

铁板秘制豆腐
Vegetarian, Contains Soy (素食, 含大豆)
 Red Wild Mushroom, Shiitake Mushroom,
 Spiced Mock Bolognese Sauce
 红野菇、香菇、秘制酱料

Tangerine Peel Seared Jumbo Scallops XO \$20
 XO北海道扇贝 2 Pcs

Pescatarian, Contains Dairy, Contains Shellfish (鱼素者, 含海鲜, 乳制品)
 Hokkaido Scallops, XO Cauliflower Purée, Dried Tangerine
 Vinaigrette, Mandarin Orange, Caviar
 北海道扇贝, XO酱菜花泥, 陈皮油醋酱, 橘子瓣, 鱼子酱

Golden Emperor Croquette \$14
 帝皇香酥 2 Pcs

Contains Soy, Gluten, Egg, Dairy (含大豆, 麸质, 蛋, 乳制品)
 Emperor Spice Béchamel, Sakura Chicken
 皇帝香料奶油酱, 樱花鸡肉

Mongolian Battered Cauliflower \$16 \$24
 草原黄金脆花椰 Regular Large

Vegetarian, Contains Dairy (素食, 乳制品)
 Cauliflower, Mongolian Sauce
 花椰菜, 蒙古酱汁

主食

LARGE PLATES

*Sakura Chicken Pao Fan,
'Liu Wei' Collagen Broth*
樱花鸡泡饭, 六味胶原高汤



Large Plates



Szechuan Spiced Wagyu Short Ribs (around 500g)

\$118

慢炖牛肋·花椒酱香(约500克)

Contains Soy, Nuts, Gluten (含大豆, 坚果, 麸质)

Wagyu Beef, Yuzu Kosho Demi-Glace,

Nonya Achar, Mantou

和牛牛肋排, 柚子胡椒香烤酱, 娘惹泡菜, 馒头

Sakura Chicken Poached Rice, Collagen Rich 'Liu Wei' Broth

\$30
Regular

\$44
Large

樱花鸡泡饭·六味胶原高汤

Contains Seafood, Egg, Dairy (含海鲜, 蛋, 乳制品)

Sakura Chicken, Puffed Rice, Egg Floss, Dried Scallops

樱花鸡, 脆米, 蛋丝, 干贝

Cured Crispy Atlantic Salmon

\$38

黄金脆皮三文鱼

Pescatarian, Contains Dairy, Contains Nuts

(鱼素者, 含乳制品, 含坚果)

Sustainably Sourced Salmon, Curry Soy Emulsion,

Sunflower Seed Chimichurri, King Oyster Mushroom

三文鱼, 咖喱豆乳酱, 向日葵籽青酱, 杏鲍菇



主食

LARGE PLATES



Tea Smoked Roasted
Sakura Chicken
茶熏樱花鸡



Signature Slow-Cooked
Cabbage
双珍玉蔬·慢烤

Large Plates

Signature Slow-Cooked Cabbage

双珍玉蔬·慢烤

Vegetarian, Contains Soy (素食, 含大豆)

Local Cabbage, Red Braised Cordyceps,
Brazilian Mushroom

本地农园直供高丽菜, 红烧虫草, 姬松茸

\$24
Regular

\$32
Large

Tea Smoked Roasted Sakura Chicken

茶熏樱花鸡

Contains Soy, Allium, Nuts (含有大豆、葱属植物、坚果)

Sakura Chicken, Crispy Oolong, Homemade Achar

樱花鸡, 脆乌龙茶叶, 阿杂菜

\$30
2 Pcs

8-Hour Braised Iberico Eefu Noodle

子夜卤香·养元长寿面

Contains Seafood Gluten, Dairy (含海鲜, 麸质, 乳制品)

Char Siew Kurobuta Pork, Iberico Pork Belly,
Danggui Soy Egg, Eefu Noodle

叉烧黑猪肉, 秘制滷五花肉, 当归酱油卤蛋, 伊面

\$32



甜品

DESSERTS

Slow-Cooked Nashi Pear with
Red Date Longan Gelato
桂枣雪梨羹



Chilled Imperial Bird's Nest
瑶池炖燕窝

Desserts

(For Celebration - Sharing Good for 4)

Green Apple Tarragon Tartlet

欢乐三重奏·生日必点

Vegetarian, Contains Dairy, Gluten (素食, 含乳制品, 麸质)

Crème Brûlée, Caramelised Green Apple,

Tarragon Herb Tart Shell

法式焦糖布蕾, 焦香青苹果, 塔罗香草酥挞皮

\$42
6-Inch

Slow-Cooked Nashi Pear with Red Date Longan Gelato

桂枣雪梨盏

Vegetarian, Contains Dairy (素食, 含乳制品)

White Fungus, Longan, Red Dates Gelato

银耳, 桂圆, 红枣雪糕

\$16

Chilled Imperial Bird's Nest

瑶池炖燕窝

American Ginseng, Rock Sugar, Peach Gum

花旗参, 冰糖, 桃胶

\$28

Chef's Signature Turtle Jelly

招牌五行龟苓冻

Vegetarian (素食)

Snow Fungus Collagen, Osmanthus Honey, Peach Gum

雪耳胶原, 桂花蜜糖, 桃胶

\$16

55% Dark Cacao Mousse Cake

55%黑金可可慕斯蛋糕

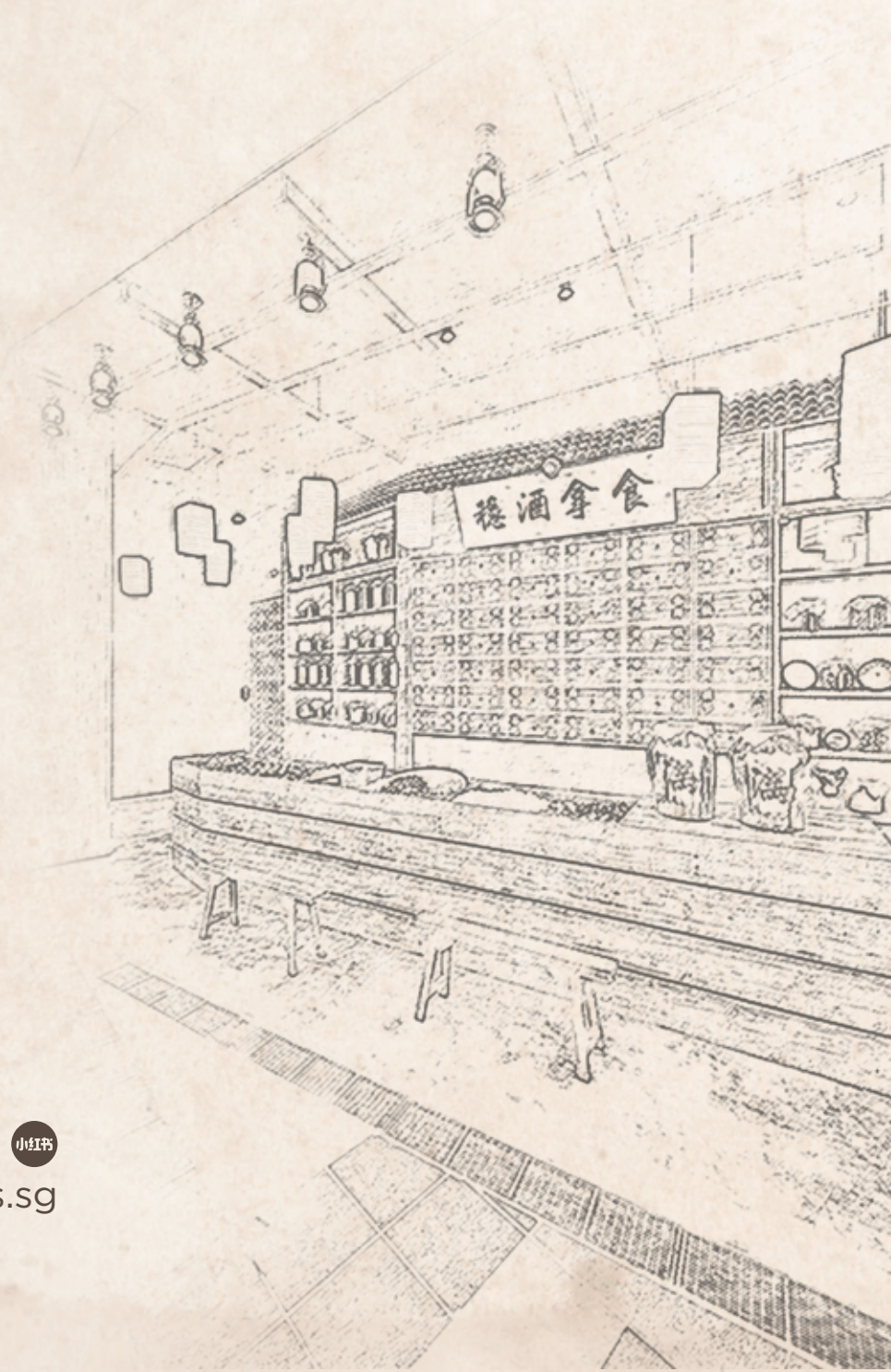
Vegetarian, Contains Dairy, Gluten (素食, 含乳制品, 麸质)

Chinese Plum Crème Brûlée, Apricot Jelly, Chocolate Sponge

酸梅焦糖布蕾, 杏桃晶冻, 巧克力蛋糕

\$18

食拿酒棧



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