



National Day Menu

• 5-COURSES •

\$198++ pp

Cicchetti

Ocean Trout Mousse with Salmon Roe in Kueh Pie Tee Shell
Marinated Smoked Duck with Yoghurt & Cashew Nuts on Crostini

1st Course

Porcini Croquette

Mozzarella & Taleggio Cheese | Potatoes | Porcini Cream Sauce | Truffle Caviar |
Seasonal Fresh Truffle | Gold Leaf

2nd Course

Salted Egg Maine Lobster Tail

Saffron Zabaglione | Grated Smoked Egg Yolk | Curry Leaf Ash | Zucchini Flower

3rd Course

House Made Tagliolini

*Inspiration from Singapore Laksa

Mud Crab | Laksa Sauce | Onion Ring | Crispy Soft-Shell Prawn

4th Course

Crusted Blue Fin Tuna Loin

White Sesame | Spicy Capsicum & Tomato | Dried Shrimp | Garlic & Scallion Oil | Grilled Leeks
or

Grilled Wagyu Oyster Blade 9+

Confit Pearl Onions | Potato Pave | Sugar Peas | Madeira Wine Sauce

Pre-Dessert

Mandarin Orange Sorbet

5th Course

Singitalian Panino

*Inspiration from Singapore Trishaw Ice Cream

Coconut & Lime Gelato Sandwich | Pandan Choux Puff | Gula Melaka Sauce | Honey Comb |
Peanut Crumbs

Menu Curated by

Felix Chong

Group Executive Sous Chef

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government



National Day Menu

• 5-COURSES VEGETARIAN •

\$198++ pp

Cicchetti

Ricotta Mousse with Mango Caviar in Kueh Pie Tee Shell
Marinated Plant Base Prawn with Yoghurt & Cashew Nuts on Crostini

1st Course

Porcini Croquette

Mozzarella & Taleggio Cheese | Potatoes | Porcini Cream Sauce | Truffle Caviar |
Seasonal Fresh Truffle | Gold Leaf

2nd Course

Salted Egg Plant Base Hokkaido Squid

Saffron Zabaglione | Grated Smoked Egg Yolk | Curry Leaf Ash | Zucchini Flower

3rd Course

House Made Tagliolini

*Inspiration from Singapore Laksa

Hokkaido Tofu | Laksa Sauce | Crispy Bean curd Skin | Asparagus

4th Course

Lasagna of Summer Vegetables

Eggplant | Pumpkin | Zucchini | Bechamel | Tomato | Basil | Parmesan Cheese |
Roasted Capsicum Sauce

or

Grilled Impossible Meat

Confit Pearl Onions | Potato Pave | Sugar Peas | Vegetable Sauce

Pre-Dessert

Mandarin Orange Sorbet

5th Course

Singitalian Panino

*Inspiration from Singapore Trishaw Ice Cream

Coconut & Lime Gelato Sandwich | Pandan Choux Puff | Gula Melaka Sauce | Honey Comb |
Peanut Crumbs

Menu Curated by

Felix Chong

Group Executive Sous Chef

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government