



20 October – 27 November 2022

\$ 188+ per pax

Drunken Miyagi Scallops, Torch Ginger
(Sep 20)

7 Day Aged Braised Duck "Lor Arh"
(Jan 21)

Dried Sole & Shiso "Hei Zhor", Caramelised Mirabelle Plum
(Mar 21)

Buri Confit & Sardine "Epok Epok"
(Mar 21)

Iberico Char Siew "Fan Choy"
(Jul 21 P2HA)

Nagasaki Oyster "Orh Chien" Omelette
(Jul 20)

Madai, Langoustine & Flower Crab "Fish Head Beehoon"
(Sep 20)

Strawberry Sorbet, Kaffir Lime & Lemongrass
(May 21)

Orange Sugee, Chocolate, Almond Ice Cream
(Sep 21)

Macadamia "Muah Chee"
(Nov 20)

&

Kaya Choux
(May 20)

This is a tentative menu draft, menu items may change without prior notice.
Please notify us of any food allergies during reservation.