

→ brunch menu ←

Shitake Mushroom & Somen Noodles
Crepe & Lemon Butter

Bread, *Grilled Toast, Flat Bread, Sea Salt Butter*

Corn Fritter, Crispy Potato, *Sour Cream*

Deep Fried Cauliflower, *Plum salt (GF)*

Turmeric Mushroom, *Szechuan Pepper Salt*

Pickled Beet & Cucumber (GF)

Roasted Veal Marrow, *Mushroom Jus, Grilled Toast & Flat Bread*

Beef Meatballs & Mushroom, *Lemon Sauce, Celeriac Puree*

Spice Glazed Veal Sweetbread, *Pickled Cucumber*

Spiced Lamb Ribs, *Crispy Potato (GF)*

Pork Spring Rolls, *Lime Garlic Sauce*

Chicken Liver Parfait, *Almond Sugee, Mulled Wine, Crispy Chicken Skin*

Chili Chicken Drumstick, *Turmeric Mushroom*

Soy Glazed Pork Belly, *Yellow Lentil Puree, Kailan*

Pork Liver in Red Curry (GF)

Sauteed Squid, *Lemon Butter (GF)*

Lime Tiger Prawn, *Braised Radish, Somen*

Little Yellow Croaker +12

Popover, *Whipped Cream, Soy Caramel*

Caramelized Pandan Custard

Chocolate Mousse, *Berries, Spicy Chocolate Sauce*

adult: \$48++ per person

children (6 years old & below): \$20++ per person

Price inclusive of hot coffee & tea for adult and fruit juices for child.

Limited to dine-in of 90 mins per seating.

Prices are subjected to GST & service charge.