



EDEN
RESTAURANT



Set Dinner

\$88⁺⁺

Elevate your experience!

Top up \$55⁺⁺ for an Exclusive Wine Pairing

HOKKAIDO SCALLOP CEVICHE (S)

Caramelized Orange, Yuzu Miso Glaze, Cured Apple & Mint Oil

Inspired by the Sarawakian delicacy 'Umai,' this dish is a harmonious fusion of Malaysia's rich heritage and Japan's refined elegance, where Japanese scallops meet the zesty embrace of cured apples, caramelized orange, and yuzu kosho.

Ferrari Brut Trento DOC, Trentino, NV



PAN-SEARED SALMON (D) (N) (S)

Pomelo Salad & Lemongrass Ginger "Sambal"

Succulent pan-seared salmon, its crispy skin reminiscent of traditional charcoal-grilled seafood, is paired with pomelo salad—a nod to the region's love for balancing, citrusy flavours with aromatic herbs. The dish is elevated with a lemongrass ginger sambal, a tribute to the rich spices found in Nyonya and Indonesian kitchens.

Marchesi Di Barolo Gavi DOCG, Piedmont, 2023



TAJIMA BEEF WAGYU STRIPLOIN (D)

Onion Variation & Soya Caramel Bordelaise

Infused with Japan's bold culinary heritage, this soy caramel Bordelaise transforms a traditional French sauce, merging Southeast Asian umami with a harmonious sweetness and savoriness. The pickled onions adds a dynamic texture, reminiscent of the deep flavours found in Asian broths.

Marchesi Di Barolo Barbera D'ASTI DOCG, Piedmont, 2022



PISANG GORENG (D) (N)

Vanilla Gelato & Caramel Sauce

Inspired by the vibrant street food culture of Southeast Asia, this elevated Pisang Goreng combines the comforting crunch of fried bananas with creamy vanilla gelato and caramel sauce - a modern twist on a beloved classic.

Marchesi Di Barolo Zagara Moscato Asti DOCG, Piedmont, 2022



DAIRY



SEAFOOD



NUTS

If you have any concerns regarding food allergies, please alert your server prior to ordering.

**Prices are subject to 10% service charge & 9 % GST*