



EDEN
RESTAURANT

AN ENCHANTING *Christmas* À LA CARTE

24 & 25 December 2025

AMUSE-BOUCHE - 38

(D,N,S,G)



MULLED WINE FOIE GRAS, TRUFFLE CROUTONS
SALT-BAKED BEETROOT TARTARE TART
GAMBERO ROSSO CARPACCIO

APPETISERS



STEAMED EGG ROYALE (D,S,G) - 20

Crustacean Crab Ragoût, Petit Croutons, Sudachi

ROASTED KABOCHA SQUASH VELOUTÉ (D) - 20

Japanese Pumpkin, Sautéed Squash, Bacon Crème

THAI PAPAYA SALAD (N,S) - 25

Cherry Tomato, Fine Beans, Pine Nuts, Dried Shrimp

PLUM BLOSSOM BURRATA SALAD (D,N,V,G) - 28

Creamy Burrata, Plum Tomato, Grilled Plum, Hazelnuts, Plum Dressing, Sourdough

MAINS



POT-ROASTED ZUCCHINI RISOTTO (D,V) - 32

Crispy Quinoa, Parmigiano Arborio, Toasted Pine Nuts, Light Truffle

UNI CITRUS LINGUINE (D,S,G) - 34

Sakura Ebi, Yuzu Kosho, Tiger Prawn, Ikura

OSMANTHUS HONEY-GLAZED DUCK BREAST (D,G) - 38

Roasted Root Vegetables, Citrus Sour Plum Glaze

BANGALOW PORK TENDERLOIN (D,G) - 39

Gochujang Apple-Glazed, Garlic Crumble

JAPANESE AMBERJACK TATAKI WITH AROMATIC OIL (D,S) - 45

Kohlrabi, Okra, Edamame, Tamarind Caviar Sauce

LANGOUSTINE SEAFOOD BOUILLABAISSSE (D,S) - 58

Hokkaido Scallop, Scampi, Baby Squid, Arborio Rice, Parmesan Cheese

ROASTED WAGYU FILET MIGNON (D,G) - 88

Buttered Seasonal Vegetables, Caramelised Onion Purée, Bone Marrow Jus

DESSERTS



WARM APPLE CRUMBLE (D,N,V,G) - 18

Vanilla Gelato, Berry Compote

WINTER SPICED PUDDING (D,N,V,G) - 20

Cognac, Tahitian Vanilla Crème Anglaise, Berries

SIDES



EGG FRIED RICE WITH FURIKAKE (S) - 16

GRILLED ASPARAGUS WITH GARLIC & ALMOND FLAKES (N,G) - 16

FRIES WITH KICAP MANIS (V,G) - 15

STEAMED WHITE RICE (V,G) - 5

Gluten-free (G) / Dairy (D) / Vegan (VE) / Vegetarian (V) / Seafood (S) / Nuts (N) / Pork (P)

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*Prices are subject to 10% Service Charge & 9% Goods & Services Tax