



EDEN
RESTAURANT

CHEF'S TABLE: LUNCH TIME EDITION

5 January to 27 February 2026

Monday to Friday

12pm to 4pm

2-COURSE AT 42++

Select 1 The Beginning or Sweet Memories
& 1 The Main Journey

3-COURSE AT 48++

Select 1 The Beginning, 1 The Main Journey
& 1 Sweet Memories

The Beginning

Chilled Abalone & Papaya Salad (S, N)

*Young Papaya, Crispy Sakura Shrimp, Crunchy Peanuts,
Zesty Plum Dressing*

Crispy Roast Pork (P)

*Red Quinoa, Cherry Tomato, Avocado,
Mandarin Orange Vinaigrette*

Sichuan Hot & Spicy Soup (S)

*Hand-Shredded Crab Meat, Chinese Mushroom,
Black Fungus, Chilli Hot Bean Paste*

The Main Journey

Herbal Braised French Duck Leg (S, D)

*Slow-Cooked Duck Leg Confit, Aromatic Herbs, Chestnuts,
White Radish, Locally-Farmed Seasonal Vegetables*

Baked Halibut with Ginger & Scallion (G, S, D)

*Fragrant Ginger, Scallion, Crispy Ginger,
Locally-Farmed Chinese Cabbage (Bok Choy)*

8-Hour Slow-Cooked Angus Beef Cheeks (S, D)

Dried Oyster, Black Moss, Savoury Chinese Mushroom Sauce

Sweet Memories

Orange Mousse Cake (D)

Mandarin Orange Chiffon Sponge, Smooth Mousse, Vanilla Gelato

Raspberry Rose Tart (D)

Raspberry Rose Curd, Italian Meringue, Nutty Sesame Gelato

Gluten-free (G) / Dairy (D) / Seafood (S) / Nuts (N) / Pork (P)

**Not applicable on 17 & 18 February 2026*

**Not applicable for Accor Plus Explorer discounts*

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