



**EDEN**  
RESTAURANT



## Set Dinner

**\$88<sup>++</sup>**

Elevate your experience!

***Top up \$55<sup>++</sup> 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***



### **WAGYU TENDERLOIN** (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***



### **APPLE CRUMBLE** (D) (N) (V) (G)

*Vanilla Gelato, Berry Compote*

Inspired by classic European comfort desserts, this apple crumble pairs warm spiced apples and buttery crumble with a local touch of soy caramel sauce, a familiar favorite reimaged with deeper, comforting notes.

***Marchesi Di Barolo Zagara Moscato Asti DOCG, Piedmont, 2022***

**Gluten-free (G) / Dairy (D) / Vegetarian (V) / Nuts (N)**

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

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