



4-Course Set Dinner

88++

ELEVATE YOUR EXPERIENCE!

Top up 55++ for an Exclusive Wine Pairing

SLICED PIG TROTTER MOSAIC

Dark Rice Vinegar Braised Pig Trotter,
Zhenjiang Vinaigrette, Crispy Ginger



Ferrari Brut Trento DOC, Trentino, NV

SAMBAL IKAN BAKAR (LOCALLY-FARMED BARRAMUNDI)

Cincalok Salsa, Burnt Tomato Chutney, Sakura Ebi, Tempeh Chips



Marchesi Di Barolo Gavi DOCG, Piedmont, 2024

RENDANG AUSTRALIAN WAGYU BEEF CHEEKS

8-Hour Slow-Cooked Beef Cheeks, Coconut Sambal,
Butter Mashed Potato, Pickled Cucumber



Marchesi Di Barolo Barbera D'ASTI DOCG, Piedmont, 2024

or

CORN-FED CHICKEN RICE

Chicken Rice Style Barley Risotto, Sous Vide Chicken,
Ginger Chilli Vinaigrette



Marchesi Di Barolo Gavi DOCG, Piedmont, 2024

PEANUT ANG KU KUEH

Peanut Butter, Praline Feuilletine, Sesame Ice Cream



Marchesi Di Barolo Zagara Moscato Asti DOCG, Piedmont, 2025



GLUTEN-FREE



DAIRY



VEGAN



VEGETARIAN



SEAFOOD



NUTS



PORK



MSC
SUSTAINABLE

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

*30% ALL Accor+ Explorer discount applies

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