



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 RISOTTO

*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*