



EDEN

EVENING INDULGENCE

4-COURSE AT 88++

Daily, 1 September to 31 October 2026
6pm to 10.30pm

APPETISER

HAMACHI KINGFISH TATAKI (S, DF)

Caramelised stone fruit, cured egg,
house-made chilli & rice crackers

SOUP

WILD MUSHROOM VELOUTÉ (V, D)

Seaweed caviar & parsnip crisps

MAIN COURSES

HOISIN-GLAZED DUCK LEG RILLETTE (D)

Stuffed cromboloni, poached egg,
buttered cereal & rucola salad

IBERICO PORK PRESA (D, P)

Crispy potato galette, poached egg,
rucola salad & ginger-soy glaze

HEIRLOOM TOMATO VIERGE (VG)

Coriander baba ganoush, crispy eggplant & flatbread

DESSERT

CARAMELISED APPLE TARTE TATIN (V, D)

Vanilla ice cream

Dairy (D) / Pork (P) / Seafood (S) / Vegetarian (V) / Vegan (VG) / Dairy-Free (DF)

**Please inform our staff of any dietary requirements or allergies
Prices are subject to 10% Service Charge & 9% Goods & Services Tax