



# Imbue

198

Wine pairing  
3 flight 68  
5 flight 98

Simmer

**Oyster mousse**, jellyfish, fennel, citrus white soy

**Drunken chicken**, doubanjiang, shaoxing wine

**Century egg crab**, kelp paste, Kaluga caviar

**Smoked yellowtail**, plum ginger, lapsang souchong, mountain yam

**Abalone**, ginkgo nut custard, preserved green chilli, pine nut

**Horse mackerel**, aged tangerine, raw vegetables, onion potato pancake

**“MALAI” bread**, malt, ginseng honey butter, thyme

**21 days aged fermented bean wagyu rump cap**, daikon soubise, macadamia morel

**Squid sausage claypot rice**, squid ink egg sauce, truffle, herbs

**Strawberry sorbet**, peach gum, rice wine lees espuma

**Yuba pavlova**, sesame oil, Meyer lemon curd, black lemon

Mignardise



# Imbue

158

Wine pairing  
3 flight 68  
5 flight 98

Infuse

**Oyster mousse**, jellyfish, fennel, citrus white soy

**Drunken chicken**, doubanjiang, shaoxing wine

**Century egg crab**, kelp paste, Kaluga caviar

**Smoked yellowtail**, plum ginger, lapsang souchong, mountain yam

**Abalone**, ginkgo nut custard, preserved green chilli, pine nut

**"MALAI" bread**, malt, ginseng honey butter, thyme

**21 days aged fermented bean wagyu rump cap**, daikon soubise, macadamia morel

**Yuba pavlova**, sesame oil, Meyer lemon curd, black lemon

**Mignardise**



# Imbue

## A la Carte Menu

Snack	9	<b>Oyster mousse</b> , jellyfish, fennel, citrus white soy
	9	<b>Kelp cupcake</b> , mala beef tartare, air-dried beef
	9	<b>Beef &amp; bone marrow chilli</b> , black garlic, Imbue spice
	8	<b>Mushroom skewer</b> , tofu, citrus gremolata emulsion
	11	<b>Oxtail spring roll</b> , malt vinegar, yoghurt powder
	18	<b>Abalone</b> , king mushroom, shaoxing liver sauce
	18	<b>“MALAI” bread</b> , malt, ginseng honey butter, thyme
Appetiser	28	<b>Garden greens</b> , trio citrus vinaigrette, chrysanthemum cauliflower
	32	<b>Chilled noodles</b> , seasonal sea urchin, plum consommé, beef granita
	30	<b>Grilled octopus</b> , tamarind brown butter soy, cuttlefish XO sauce
Mains	52	<b>King George whiting</b> , scallop, white asparagus, almond coconut sauce, grilled mountain yam, citrus pepper
	42	<b>Mangalica pork loin</b> , spring vegetable porridge, caramel char siu brown butter, wattleseed
	54	<b>Wagyu rump cap</b> , bone marrow green chilli, celtuce, burnt parsnip purée and essence
Sharing	98	<b>Grilled Boston lobster</b> , spice oil, mango, ginger beurre blanc
	118	<b>Black angus short rib braised in red apple</b> , roasted apple and date glaze
	38/58	<b>Squid sausage claypot rice</b> , squid ink egg sauce, truffle, herbs
Dessert	18	<b>Pu-erh tea ice cream</b> , brie cheese, kumquat, hazelnut
	18	<b>Chocolate shiitake mousse</b> , plum sour cream, puffed rice sable, whisky
	20	<b>Yuba pavlova</b> , sesame oil, Meyer lemon curd, black lemon
Add-on	168	<b>Kaluga caviar by Caviar Colony</b> , 50 grams