



Imbue

2-Course 58
3-Course 68

Lunch

Appetiser

Smoked yellowtail, plum ginger, lapsang souchong, mountain yam

Garden greens, trio citrus vinaigrette, chrysanthemum cauliflower

Grilled octopus, tamarind brown butter soy, cuttlefish XO sauce

+8 **Chilled noodles**, seasonal sea urchin, plum consommé, beef granita

Mains

King George whiting, white asparagus, almond coconut sauce, grilled mountain yam, citrus pepper

Mangalica pork loin, spring vegetable porridge, caramel char siu brown butter, wattleseed

+10 **Wagyu rump cap**, bone marrow green chilli, celtuce, burnt parnsip purée and essence

Dessert

Pu-erh tea ice cream, brie cheese, kumquat, hazelnut

Chocolate shiitake mousse, plum sour cream, puffed rice sable, whisky

Sharing

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

98 **Grilled Boston lobster**, spice oil, mango, ginger beurre blanc

118 **Black angus short rib braised in red apple**, roasted apple and date glaze

38/58 **Squid sausage claypot rice**, squid ink egg sauce, truffle, herbs

Add-on

168 **Kaluga caviar by Caviar Colony**, 50 grams



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