



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

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5 flight 98

Infuse

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Smoked yellowtail, plum ginger, lapsang souchong, mountain yam

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Mignardise



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A la Carte Menu

Snack	8	Three cup chicken liver cigar , apple date, sesame ash	
	9	Oyster mousse , jellyfish, fennel, citrus white soy	
	9	Kelp cupcake , mala beef tartare, air-dried beef	
	12	Tea leaf quail egg , century egg emulsion, Kaluga caviar	
	8	Mushroom skewer , tofu, citrus gremolata emulsion	
	9	Beef & bone marrow chilli , black garlic, Imbue spice	
	11	Oxtail spring roll , malt vinegar, yoghurt powder	
	11	Yam noodles , compressed, oyster emulsion, anchovy	
	15	Padron pepper , doubanjiang powder, spice oil	
	18	Abalone , king mushroom, shaoxing liver sauce	
	18	“MALAI” bread , malt, ginseng honey butter, thyme	
	Appetiser	28	Garden greens , trio citrus vinaigrette, chrysanthemum cauliflower
		32	Chilled noodles , seasonal sea urchin, plum consommé, beef granita
30		Grilled octopus , tamarind brown butter soy, cuttlefish XO sauce	
Mains	52	King George whiting , scallop, white asparagus, almond coconut sauce, grilled mountain yam, citrus pepper	
	42	Mangalica pork loin , spring vegetable porridge, caramel char siu brown butter, wattleseed	
	54	Wagyu rump cap , bone marrow green chilli, celtuce, burnt parsnip purée and essence	
Sharing	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	
Dessert	18	Pu-erh tea ice cream , brie cheese, kumquat, hazelnut	
	18	Chocolate shiitake mousse , plum sour cream, puffed rice sable, whisky	
	20	Yuba pavlova , sesame oil, Meyer lemon curd, black lemon	
Add-on	168	Kaluga caviar by Caviar Colony , 50 grams	