



Imbue

158

Wine pairing
3 flight 68
5 flight 98

Infuse

Foie gras torchon, suancai, plum gel, tomato cloud

Drunken chicken, doubanjiang, Shaoxing wine

Oyster lightly poached, Imbue hot sauce, Kaluga caviar

Dry aged shima aji, 30 years aged tangerine peel
escabeche, asparagus, finger lime

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

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

Oolong chicken consommé, wild pepper leaf oil

Lamb saddle, buah keluak mousse, smoked eel,
caramelized fig, 5 peppers buah keluak sauce
Supplement with wagyu striploin 30

Roasted lily bulb mousse, apple terrine,
sea salt caramel, Calvados anglaise

Mignardise



Imbue

198

Wine pairing
3 flight 68
5 flight 98

Simmer

Foie gras torchon, suancai, plum gel, tomato cloud

Drunken chicken, doubanjiang, Shaoxing wine

Oyster lightly poached, Imbue hot sauce, Kaluga caviar

Dry aged shima aji, 30 years aged tangerine peel
escabeche, asparagus, finger lime

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

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

Suckling pig, yuzu “hoi xian” sauce, seasonal truffle,
onion potato pancake

Oolong chicken consommé, wild pepper leaf oil

Lamb saddle, buah keluak mousse, smoked eel,
caramelized fig, 5 peppers buah keluak sauce
Supplement with wagyu striploin 30

Crab claypot rice, crab fat sauce,
morel stuffed with prawn paste, bottarga, herbs

Kiwi granita, green verveine, soursop, white fungus

Roasted lily bulb mousse, apple terrine, sea salt caramel,
Calvados anglaise

Mignardise



Imbue

A la carte menu

Snack	8	Three cup chicken liver cigar , apple date, sesame ash
	9	Oyster lightly poached , Imbue hot sauce, preserved lemons
	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
	11	Oxtail spring roll , malt vinegar, yoghurt powder
	11	Yam noodles , compressed, oyster emulsion, anchovy
	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
	48/68	Crab claypot rice , crab fat sauce, morel stuffed with prawn paste, bottarga, herbs
Dessert	18	Pu-erh tea ice cream , brie cheese, kumquat, hazelnut
	18	Chocolate shiitake cremeux , plum sour cream, puffed rice sable, whisky
Add-on	168	Kaluga caviar by Caviar Colony , 50 grams