



# Imbue

2-Course 58  
3-Course 68

Lunch

Appetiser

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

**Garden greens**, trio citrus vinaigrette, chrysanthemum cauliflower

**Grilled octopus**, tamarind brown butter soy, cuttlefish XO sauce

**Suckling pig**, yuzu "hoi xian" sauce, seasonal truffle, onion potato pancake

+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 **Lamb saddle**, buah keluak mousse, smoked eel, caramelized fig, 5 peppers buah keluak sauce

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

Dessert

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

**Chocolate shiitake cremeux**, 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

48/68 **Crab claypot rice**, crab fat sauce, morel stuffed with prawn paste, bottarga, herbs

Add-on

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



# 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

## A la carte menu

Snack	8	<b>Three cup chicken liver cigar</b> , apple date, sesame ash
	9	<b>Oyster lightly poached</b> , Imbue hot sauce, preserved lemons
	9	<b>Kelp cupcake</b> , mala beef tartare, air-dried beef
	12	<b>Tea leaf quail egg</b> , century egg emulsion, Kaluga caviar
	8	<b>Mushroom skewer</b> , tofu, citrus gremolata emulsion
	11	<b>Oxtail spring roll</b> , malt vinegar, yoghurt powder
	11	<b>Yam noodles</b> , compressed, oyster emulsion, anchovy
	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
	48/68	<b>Crab claypot rice</b> , crab fat sauce, morel stuffed with prawn paste, bottarga, herbs
Dessert	18	<b>Pu-erh tea ice cream</b> , brie cheese, kumquat, hazelnut
	18	<b>Chocolate shiitake cremeux</b> , plum sour cream, puffed rice sable, whisky
Add-on	168	<b>Kaluga caviar by Caviar Colony</b> , 50 grams