



Imbue

Valentine's Day | 14th – 16th February 2025

Simmer

198

Wine pairing
3 flight 68
5 flight 98

Amaebi, strawberry vinegar jelly, aged tangerine peel cloud

Drunken chicken, doubanjiang, Shaoxing wine

Oyster lightly poached, Imbue hot sauce, caviar

Bonito, katsuobushi suancai cold broth, beetroot, Thai basil

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

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

Monkfish tail, lilybulb, lard, chicken heart, seaweed porridge, sweet and sour sauce

Ginger tomato consommé, red shrimp tartare, Imbue spiced oil

Dry aged duck, chrysanthemum maple, sunchoke, black garlic, plum "hoi xian" 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

Brown butter banana parfait, caramelized pecan nut, cotton sponge, chocolate sable

Mignardise



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