



Imbue

2-Course 58 | 3-Course 68

Wine By The Glass 15

Coffee | Tea 5

Lunch

Appetiser

Citrus cured kanpachi, 30 years aged tangerine peel ponzu, beetroot, sweet and sour radicchio

Garden greens, strawberry vinaigrette, coriander snow

Grilled octopus, tamarind brown butter soy, cuttlefish XO sauce

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

+8

Chilled noodles, tuna akami, katsuobushi suan cai broth, radish

Mains

Madai, yuba, daikon soubise, citrus pepper paste, aged tangerine peel soy sauce

Pork jowl, Chinese seaweed porridge, green onion, soy caramel daikon, jade fungus

+10

Wagyu rump cap, bone marrow green chilli, celtuce, burnt parsnip purée and essence

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

Dessert

Osmanthus moist cake, pineapple jam, aerated sudachi, sago

Banana parfait, brown butter ice cream, chocolate, caramelised pecan nut

Sharing

19

“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

18

Kaluga caviar by Caviar Colony, 4 grams



Imbue

158

Wine pairing
2 flight 46
3 flight 68
5 flight 98

Wine By The Glass 15

Add-on Kaluga caviar
by Caviar Colony
4 grams 18

Infuse

Soy amaebi, preserved lemon mayo, strawberry vinegar

Drunken chicken, doubanjiang, Shaoxing wine

Oyster lightly poached, Imbue hot sauce, caviar

Citrus cured kanpachi, 30 years aged tangerine peel ponzu, beetroot, sweet and sour radicchio

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

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

Oolong chicken consommé, wild pepper leaf oil

Dry aged duck, chrysanthemum maple, endive, caramelised sunchoke, plum sauce
Supplement with wagyu striploin 30

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

Mignardise



Imbue

A la carte menu

Snack	9	Three cup chicken liver cigar , apple date, sesame ash
	9	Oyster lightly poached , Imbue hot sauce, preserved lemons
	12	Tea leaf quail egg , century egg emulsion, Kaluga caviar
	8	Mushroom skewer , tofu, citrus gremolata emulsion
	10	Deep fried frog leg , “kung pao” seasoning powder
	11	Oxtail spring roll , malt vinegar, yoghurt powder
	12	Cumin lamb sandwich , compressed bread, green sauce
	18	Abalone , king mushroom, Shaoxing liver sauce
	19	“MALAI” bread , malt, ginseng honey butter, thyme
Appetiser	28	Garden greens , strawberry vinaigrette, coriander snow
	32	Chilled noodles , tuna akami, radish, katsuobushi suan cai broth
	30	Grilled octopus , tamarind brown butter soy, cuttlefish XO sauce
Mains	52	Madai , yuba, daikon soubise, citrus pepper paste, aged tangerine peel soy sauce
	42	Pork jowl , chinese seaweed porridge, green onion, soy caramel daikon, jade fungus
	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	Osmanthus moist cake , pineapple jam, aerated sudachi, sago
	18	Banana parfait , brown butter ice cream, caramelised pecan nut, chocolate
Add-on	168	Kaluga caviar by Caviar Colony , 50 grams
	18	Kaluga caviar by Caviar Colony , 4 grams