





With delectable 3-course set menu specially crafted to tantalize your taste buds.

Dinner: Tuesday, January 28, 2025 | 6 PM - 9 PM Brunch: Wednesday, January 29, 2025 | 11 AM - 3 PM











Menu

Amuse Bouche

Scallops Avocado Salsa
Pan-seared buttered scallops, avocado salsa, micro greens,
orange citrus dressing, avocado coulis

To Start

Prawn Gyoza

Minced prawn, gyoza skin, micro greens, Japanese vinaigrette soy sauce

Entrée

Crispy Duck
Deep-fried sawah duck, fresh cucumber,
micro greens, orange sauce

Sweet

Authentic Nastar Nastar cake, meringue, blueberry, pineapple compote, gluten-free crumble, edible gold, vanilla sorbet



