



# The Garden Table

## COMMUNAL SET MENU

\$78++ PER PAX | +\$35++ FOR WINE PAIRING

### APPETISER

TO SHARE

#### BURRATA

PROSCIUTTO DI PARMA | CHARRED ROCK MELON | HEIRLOOM CHERRY TOMATOES | OLIVE OIL CAVIAR

#### CHARCOAL-GRILLED CHICKEN SKEWERS

FREE-RANGE CHICKEN | MEXICAN TARRAGON | SHIO KOMBU | KIMIZU SAUCE

#### CORN AND MISO SOUP

CHARRED JAPANESE WHITE CORN | SWEET CORN CREAM MISO

### MAIN COURSE

SELECT 1 PER PAX

#### ROBATAYAKI SALMON

KING SALMON | ASPARAGUS TEMPURA | AJI VERDE | MISO

#### DUCK LEG CONFIT

FRENCH DUCK LEG | GARDEN GREENS | ORANGE MARMALADE | PORT WINE REDUCTION

#### WOOD-FIRED TENDERLOIN

BLACK ANGUS TENDERLOIN | CHARRED MICRO VEGETABLES | YUZU-INFUSED ONION  
PURÉE | TRUFFLE YAKINIKU SAUCE  
(A4 WAGYU SIRLOIN SUPPLEMENT \$19++)

#### GRILLED CAULIFLOWER STEAK

EDAMAME PURÉE | ROASTED SESAME SEEDS | TOGARASHI

### DESSERT

#### CHOCOLATE MOUSSE

BROWNIE CUBES | MILK CRUMBS | BERRIES

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE.  
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES AND / OR DIETARY RESTRICTIONS.

