



The Garden Table

COMMUNAL SET MENU

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

APPETISER

TO SHARE

BURRATA

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

CHARCOAL-GRILLED CHICKEN SKEWERS

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

SAVOY CABBAGE & TORTELLONI SOUP

SAVOY CABBAGE | POTATO TORTELLONI | ONION | CARROT

MAIN COURSE

SELECT 1 PER PAX

WOOD-FIRED MISO SALMON

ASPARAGUS TEMPURA | SALSA VERDE

WOOD-FIRED FRENCH POULET

DUCK FAT FINGERLING POTATOES | PICKLED RADISH | COCONUT MILK | CHICKEN JUS

WOOD-FIRED TENDERLOIN

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

CHARRED HISPI CABBAGE (V)

SLOW-ROASTED & CHARRED HISPI CABBAGE | MACADAMIA CREAM | KOMBU BUTTER
CRISPY PARMESAN & CHILLI OIL CRUNCH

DESSERT

LEMON POSSET BRÛLÉE

FRESH LEMON | LEMON ZEST



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