

**3 - courses - \$58**

**Wine pairing:**

**3 Flights - \$45**

**Non-alcoholic pairing**

**3 Flights - \$35**

**Grignotages** Snacks  
Fish & Chips | Rojak | Pumpkin

**Seabass -** Konbujime Seabass, Pickled Radishes,  
Tamarillo Aquachile

**Choice of mains:**

**Barramundi -** Aged Seabass with Smoked Mussel Jus and  
Braised Leeks with Mussels

**OR**

**Poulet -** Sakura Chicken, Charred Cabbage,  
Saurkraut with Bacon and Chicken Veloute

**Rice -** Fermented Rice Ice-Cream, Glutinous rice,  
Crispy Rice Sheets

Chef owner - Law Jia-Jun

Chef - Liz Yap

Chef - Shawn Bai Jin

Chef - Kalten Toh