

Transcend time with dishes in this Menu no. 6 of Singapore, a mélange of different cultures all

egg skin popiah . loh kai yik . keropok . ngoh hiang ikan goreong berempah, gulai tempoyak, smoked fish sambal . braised mid wing with fermented red yeast rice beancurd . ang kar prawn cracker . deep fried beancurd skin stuffed with minced pork, prawn & mushroom

pang susi

iberico pork cheek, kampot white pepper, candied winter melon, roasted coriander seed

laksa kedah

rice noodle, blended mackerel and bones sauce, fresh herbs, wing bean, lettuce, fish floss, quail egg

spicy mee sua

kiam hu gut gulai & nasi ulam

herb rice, long bean, korean eggplant, mooloolaba king prawn, prawn paste taupok, french bean, taukee, salted fish bone curry

braised sea cucumber, pork jowl, stuffed morel mushroom, koshihikari rice, wawa cabbage, dried scallop

bugis beef rendang . sambal telur pecah . sate lilit

caramelised westholme wagyu beef short rib . japanese egg poached in dried squid sambal . buah keluak wagyu beef ball served with turmeric basmati rice

carrot bakwan kepiting soup

alaskan crab & minced chicken stuffed zucchini flower, daikon, old hen chicken, fish maw & sweet carrot broth

mikan & kumquat

sagun, kuehs & sweets

roasted coconut with young coconut sorbet .
barley & fresh yuba with gingko soup
kek sarang semut .
kuih sago with gula melaka .
mochi gulung

We look forward to welcoming you.