

of Singapore, a mélange of different cultures all

Menu no. 6

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 boston lobster, chilli pork, mooloolaba prawn oil, calamansi lime

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

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

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

mikan & kumquat mikan sorbet, fresh & poached kumquat, aloe vera, lemon shaved ice