



## GRAZING MENU

*(Every Saturday Lunch Only 12PM to 3PM)*  
*\$48 ++ Appetizer & Main or Main & Dessert*  
*\$58 ++ Appetizer, Main & Dessert*

### APPETIZER

#### **Salt Baked Beetroot (V)**

*Whipped Ricotta, Walnuts, Balsamic*

#### **Wood-fired Bone Marrow**

*Flatbread, Gremolata, Anchovies*

#### **Beef Tartare**

*Sweet potato crisp, chive oil*

### MAIN COURSE

#### **Iberico Secreto**

*Peperonata, Pickled Mustard Jus*

#### **Lamb Rump**

*Carrot Gochujang, Pickled Heirloom Carrot*

#### **Wood Fired Aubergine (V)**

*Fermented Garlic, Sunchoke, Puffed Buckwheat*

#### **Sanchoku Wagyu Picanha**

*Watercress, Smoked Mashed Potatoes (Supplement \$20)*

### DESSERTS

#### **Berry Bomb**

*Strawberry Crème Brûlée, Raspberry Cream, Strawberry Confit,  
Berry Coulis Sphere, Blueberry Powder, Blueberry Lemon Consonné*

#### **Chocolate Madness**

*Chocolate Almond Cake, White Chocolate Sabayon Chocolate Soil,  
Chocolate Pop Ice Cream*

Please approach our Talent if you have any dietary restrictions  
*This offer is not applicable for any discount*

# BEVERAGE PACKAGE

*Available at an additional \$88++ for 3 hours, inclusive of Moët & Chandon Brut Impérial & Rosé,  
Wines, Spirits, Cocktails and Beer*

## ***Inclusive of:***

### **White**

*Terrazas Altos Del Plata Chardonnay,  
Argentina*

### **Red**

*Terrazas Altos Del Plata Malbec, Argentina*

### **Rosé**

*Chateau d'Esclans The Beach Rosé by  
Whispering Angel, France*

### **Beer**

*Tiger Draft, Singapore*

### **Timeless Cocktails**

#### **Apple Smoked Negroni**

*Tanqueray No. Ten, Campari, Dolin  
Rosso, Apple Brandy, Apple Smoked  
Woods*

#### **Perfect Manhattan**

*Michter's Single Barrel Rye, Dolin  
Secco, Dolin Rosso, Angostura Bitters*

#### **Old Fashioned**

*Maker's Mark Bourbon, Angostura  
Bitter Maple*

Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

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