



GRAZING MENU

\$48++ Appetizer & Main or Main & Dessert
\$ 58++ Appetizer, Main & Dessert

APPETIZER

Salt Baked Beetroot (V)
Whipped Ricotta, Walnuts, Balsamic

Wood-fired Bone Marrow
Sourdough Toast, 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 Pichanhas
Watercress, Smoked Mashed Potatoes
Supplement SGD20

DESSERTS

Berry Bomb
Strawberry Crème Brûlée, Raspberry Cream
Strawberry Confit, Berry Coulis Sphere
Blueberry Powder, Blueberry Lemon Consommé

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

PLATTER FOR 2 - \$148

Picanha, Blackmore Skirt, Iberico Secreto, Lamb Rump



BEVERAGE PACKAGE

\$48++

2 Hours Free Flow available from 12pm-3pm

Inclusive of:

Sparkling

NV, Alpha Box & Dice Tarot
Prosecco, Australia

NV, Bottega - Spumante Vino
Poeti Venezia Doc Rose, Italy

White

2022, Espeto Verdejo, Spain

2022, Reguta Di Anselmi
Giuseppe E Luigi Castele, Italy

Red

2020, Tenute Rossetti -
Chianti DOCG, Italy

2019, Dourthe Beau Mayne
Rouge Merlot, France

Rosé

2021, Minuty M, France

Timeless Cocktails

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

Perfect Manhattan
Michter's Single Barrel Rye, Dorlin
Secco, Dorlin Rosso, Angostura Bitters

Old Fashioned
Maker's Mark Bourbon, Angostura
Bitter Maple

Non-Alcoholic Cocktails

Negroni
0,0% Dry London Spirit, 0,0% Aperitif
Rosso, 0,0% Italian Orange

Classic Margarita
0,0% Agave Reserva Spirit, Lime Juice
Agave Syrup

Beers

Peroni Nastro Azzurro, Italy
Jever Fun Pilsener Alkoholfrei 0%, Germany
Corona, Mexico
Somersby Apple Cider, Denmark



CHANDON GARDEN SPRITZ POP UP

\$48++

2 Hours Free Flow available from 12pm-3pm

Chandon Garden Spritz

By the Glass | \$10++

Per Bottle | \$60++