

CRAFT UNION

Danian Ojitra x Andrew Walsh

Rooted in legacy, memory, and modern craft, this specially curated dinner by two of Singapore's most celebrated chefs is a tender homage — a love letter to Singapore's culinary heritage.

Join us on Wednesday 09 July from 6pm for a 5-course communal dinner priced at SGD 88++/person.

STARTERS

Danian's **Teocheu-style Ngho Hiang**

minced pork, prawn, sautéed yam, shiitake mushroom, water chestnut, Chinese Five Spice



Andrew's **Kaya Foie Gras 'Toast'**

feuille de brick, foie gras terrine, homemade pandan kaya, coco peanut butter, frozen foie gras shaving

MID-MEAL

Danian's **Mee Soto / Spicy Chicken Noodle Soup**

shredded chicken, yellow noodles, wagyu beef potato patty, crisp shallot, chilli kampong



MAIN COURSE

Danian's **Seared Salmon Chuan Chuan**

fermented soybean sauce, chat potato, green bean, coriander, basmati rice



Andrew's **Seafood Medley Laksa**

squid noodle, scallop, Mediterranean seabass, basil oil, red snapper, laksa-lobster bisque, crisp laksa leaf



APPETISERS

Danian's **Braised Pork Belly**

golden beancurd, confit tomato, butterhead lettuce, homemade chilli



Andrew's **Straits Citrus Prawn Salad**

curly kale, Mediterranean prawn, winged bean, pomelo, peanut brittle, pickled ginger, lime dressing

DESSERT

Danian's **Coconut Custard**

jackfruit, pandan

Andrew's **Spiced Pumpkin Cake**

gula melaka caramel, ginger chantilly, tangerine ginger ice cream



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Menu offerings may be adjusted. Prices are subject to prevailing government taxes and service charge.