

CELEBRATE

*New
Year's
Eve*

WITH US

DECEMBER 31

FROM 6PM

GASTRONOMIC FEAST

A celebration of seasonal bounty and holiday flavours.

4-course communal menu at SGD 108++/person
Single Seating: 6pm to 7.30pm

TO START

TUNA TARTARE TARTELETTE

citrus aioli, shredded nori, chive

ARTISANAL SOURDOUGH TOAST

36-month jamon iberico & bacon butter

FOIE GRAS KAYA 'TOAST'

foie gras terrine, coco peanut butter, frozen foie gras shaving

APPETIZER

TOASTED CORN SOUP

portobello manchego croquette, 36-month jamon iberico,
basil oil, chilli oil

MAIN

SEAFOOD BISQUE RICE



North Atlantic scallop, tiger prawn, lobster stock, coconut bisque,
Japanese rice, crisp curry leaf, puff rice

DESSERT

CHOCOLATE TEXTURES



chocolate tuille, cocoa soil, powder chocolate,
peanut chocolate ice cream, honeycomb, orange curd

SPRUCE UP YOUR NIGHT!

Add our 1.5 hour free-flow house pours for SGD88++/person.

Get access to our Rooftop Infinity Lounge for a glimpse of the fireworks and enjoy all-night free-flow house pours at SGD148++/person.



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to
prevailing government
taxes and service charge

EPICUREAN FEAST



An ode to the season's abundance — a journey through flavour, feeling, and the beauty of togetherness.

6-course communal menu at SGD 148+ /person
From 7.30pm onwards

TO START

TUNA TARTARE TARTELETTE

citrus aioli, shredded nori, chive

ARTISANAL SOURDOUGH TOAST

36-month jamon iberico & bacon butter

FOIE GRAS KAYA 'TOAST'

foie gras terrine, coco peanut butter, frozen foie gras shaving

APPETIZERS

MUROTSU BAY OYSTER, HYOGO JAPAN



apple cider granita, kaffir lime, dill, horseradish crème fraîche

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TOASTED CORN SOUP

portobello manchego croquette, 36-month jamon iberico, basil oil, chilli oil

MAINS

SEAFOOD BISQUE RICE



North Atlantic scallop, tiger prawn, lobster stock, coconut bisque,
Japanese rice, crisp curry leaf, puff rice

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WAGYU BEEF ROSSINI

wagyu tenderloin, pan-seared foie gras, black truffle, Madeira sauce,
aligot potato mash, gryuère

DESSERTS

PINEAPPLE GRANITA



coconut espuma, mint, basil oil, extra virgin olive oil

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CHOCOLATE TEXTURES



chocolate tuille, cocoa soil, powder chocolate,
peanut chocolate ice cream, honeycomb, orange curd

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