SUNDOWN DINNER SPECIAL!

A refined evening menu crafted to accompany the city's golden hour
— as daylight fades and the night begins to glow.

Sundays to Thursdays, 5pm - 6.30pm

APPETIZER

CITRUS KALE SALAD
peanut brittle, pickled ginger, lime dressing

TUNA TARTARE
coconut ceviche dressing, puffed quinoa

FOIE GRAS PARFAIT TART *(supplement +4)*
cranberry jam, figs, candied cashew

MAIN

TRUFFLE SPINACH RIGATONI
Japanese poached egg, parmesan, cream, garlic crisp

SEARED NORWEGIAN SALMON
golden enoki crisp, farro, tapenade, pine nut, black vinegar

PEPPER-CRUSTED RIBEYE STEAK FRITES *(supplement +9)*
pickled red onion, parmesan cream, chimichurri
served medium rare

CHILLI PRAWN RISOTTO *(supplement +6)*
lobster bisque, garlic tiger prawn, coconut cream burrata, saffron aioli

DESSERT

SEA SALT CARAMEL CHOCOLATE MOUSSE
coffee liqueur sponge, chocolate ice cream,
spiced popcorn, chocolate pearl

STICKY TOFFEE PUDDING
date sponge cake, butterscotch sauce, ginger chantilly, chocolate pearl

GRILLED TRUFFLE BRIE *(supplement +4)*
mushroom cream, quince, sourdough toast

BAR

choice of one

BEER

PERONI NASTRO AZZURRO 5% DRAUGHT
Italian-style lager
(supplement +5)

WINE

NV BOTTER PROSECCO DOC BRUT
100% Glera
Veneto, Italy
fruity notes of peach, green apple with scents of acacia and lilac. Balanced acidity & body, with a persistent finish
(supplement +10)

ZERO-PROOF

YUZU GOODNESS
yuzu lemon prebiotic soda, peach, raspberry

VEGAN VEGETARIAN GLUTEN FREE DAIRY FREE

SGD 68++
3-course

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge