

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, gryère

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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VERDANT FEAST

A thoughtful expression of vegetarian dishes — where the season's freshest ingredients meet refined simplicity and depth of flavour.

TO START

MANGO SALSA TARTLET

pickled ginger, pomelo

RED PEPPER HUMMUS

sourdough toast

COMTÉ TOAST

truffle mayonnaise, mushroom duxelle

APPETIZERS

HEIRLOOM TOMATO SALAD

burrata, laksa pesto, pickled red onion

TOASTED CORN SOUP

portobello manchego croquette, grilled corn,
basil oil, chilli oil

MAINS

GRILLED MUSHROOM RISOTTO

truffle mayonnaise, chive, parmesan

VEGETABLE MEDLEY

Aligot mashed potato, cauliflower cream, braised daikon,
grilled baby carrot, honey brussels sprouts

DESSERT

PINEAPPLE GRANITA

coconut espuma, mint, lime zest, EVOO, basil oil

CHOCOLATE TEXTURES

chocolate soil-tuile-powder-ice-cream, honeycomb,
orange curd, burnt orange segments

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HOLIDAY CHEERS!

Raise your glass to the holidays with our curated selection of festive drinks.



YULETIDE SPRITZ

Hayman's London dry gin infused with cinnamon, star anise, cloves,
Hayman's sloe gin, prosecco, shiraz, vanilla

22

RUBY RAZZLE

brown butter Buffalo Trace bourbon, Disaronno amaretto, shiraz,
maple, peach, thyme, rosemary

22

MIDNIGHT SCARLET

plum wine, prosecco, apple whisky, thyme sugar

22

NAUGHTY & SPICE

1800 Tequila Blanco, Cointreau, vanilla, orange, cherry,
ginger beer, salted cinnamon sugar rim

24

CHRISTMAS ROAST

coffee infused Hayman's London dry gin, Campari, Averna,
Disaronno amaretto, pimento liqueur, cinnamon, cloves, star anise

24

BONFIRE HUGS

Avallen calvados, Graham's white port, Le Birlou apple & chestnut liqueur,
cinnamon-molasses whipped cream

18

ZERO-PROOF

STARRY NIGHT

cherry-cranberry ice stars, pomegranate, grapefruit soda

12



COFFEE

CINNAMON CLOUD

espresso, cinnamon-molasses whipped cream, cloves, star anise

8



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