FOOD

SMALL PLATES

Sichuan Spiced French Fries(v) — 12
Golden fries, mala spice, sesame, and Sichuan pepper salt

Nam Jim Tamarind Chicken Wings — 18
Crispy chicken wings, nam jim tamarind glaze

A4 Wagyu Black Pepper Spring Rolls — 32
Flaky pastry rolls filled with sliced A4 Wagyu beef, caramelised onion, cracked black pepper, calamansi ponzu

Salted Egg Yolk Lotus Root Crisps(v) — 14
Fried lotus root, salted egg yolk, curry leaf powder

Black Pepper Mushroom Spring Rolls (v) — 18
Flaky pastry rolls filled with black pepper mushrooms, caramelised onion, and calamansi ponzu

Wagyu Cheeseburger Sliders — 24
Wagyu beef, aged Cheddar, caramelised onion, burger sauce, house pickles and milk buns

DIM SUM & BAO

Truffle & Prawn Siu Mai — 22
Hand-pleated pork and tiger prawn dumplings, shaved black truffle, aged soy

Oscietra Caviar Siu Mai — 28
Classic siu mai, Oscietra caviar, yuzu crème fraîche

Soft Shell Crab Steamed Bao — 18
Steamed milk bao, tempura soft shell crab, pickled daikon, cucumber, sriracha mayo

Honey-Lacquered Char Siu Bao — 16
Steamed milk bao, ibérico pork char siu, Shaoxing wine honey glaze, hoisin, and five spice

FROM THE FIRE & WOK

BBQ Beef Short Rib Skewers — 26
36-hour braised and grilled beef short ribs, hoisin and Shaoxing wine, chilli oil and sesame

Mala Grilled Fish Skewers — 18
Marinated Sichuan doubanjiang and fermented black bean fish, chilli oil and fried shallots

Miso Cod, Ginger & Pickled Daikon — 42
Black cod, fermented bean-miso glaze, ginger-scallion oil and pickled daikon.

Wagyu Ribeye, Sichuan Sauce — 48
250g Grilled Wagyu ribeye, Sichuan sauce, ginger-scallion relish, crispy shallots and watercress; served with fries.

Char Siu Ibérico Pork Collar — 42
Charcoal-grilled Ibérico pork collar, maltose-char siu glaze, mustard greens, pickled chilli and aged soy jus; served with a bao.

*All prices are subject to 10% service charge and prevailing GST

RICE, NOODLES & PASTA

Shanghai Scallion Oil Noodles(v) 18
Noodles, caramelised scallion oil, aged soy and crispy shallot.

Wok-Fried Kuay Teow with Crispy Tofu(v) 22
Cantonese-style flat rice noodles, crispy tofu, bean sprouts, chives and vegetarian XO sauce.

Truffle Egg Fried Rice 28
Jasmine rice, aged egg yolk, black truffle oil, scallions, fresh truffle shavings

Lobster Spaghetti with XO Butter 42
Lobster, tobiko, tomato, garlic, chilli, basil, scallion and restrained XO butter.

Aged-Soy Mushroom Risotto(v) 28
Shiitake and king oyster mushrooms, parmesan, aged soy, scallion oil and crispy shallots.

SWEETS

Double Chocolate Fudge Cake 12
Rich double chocolate fudge cake

Tiramisu 16
Mascarpone, coffee-soaked sponge, cocoa and coconut.



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