

Menu

By Chef Siang

Appetizer

*Slow Cooked Salmon and Otah Roulade
Puffed Quinoa, Oyster Beignet with Seaweed Spiced
with Compressed Asian Slaw*

Soup

*Ginger Infuse Crustacea Bisque
Crab Tortellini and Lemon Oil*

Main

*Baked Spring Onion Crusted Cod Fish
with Pan Seared Seafood Brandade Spring roll
Curry Emulsion, Pumpkin Puree and Asian Green*

OR

*Pan Sear Angus Beef
Beef Rendang Marmalade on Brioche Toast
with Asian Greens and Pumpkin Puree*

Dessert

*Gula Melaka Mousse
Mango Parfait and Wild Berries*
