



FIRE FORGOTTEN FLAVOURS, FIRED UP

National Day Dinner Communal Menu
Window \$188++ PP | Non-window \$158++PP

As part of 1-Group's 'Singapore, Served Again' campaign, we celebrate National Day by reviving the 'lost' ingredients of our past through a lens of modern culinary craft.

Our spotlight is on three forgotten flavours that modern kitchens left behind: the sharp, floral bite of Pickled Torch Ginger, the heady fragrance of Laksa Leaf, and the peppery crunch of Ulam Raja.

TO START

(All will be served)

Pan de Campo

Hainanese-Style Pandan Kaya Butter | Extra Virgin Olive Oil

"Curry Puff" Fried Empanada

Paprika | Cumin | Potatoes | Boiled Egg | Onions
Served with Yasqua Sauce

"Chilli Crab" Tartlet of Chilli King Crab & Hand-Dived Scallop

Japanese Cucumber | Shallots | Ikura & Tobiko
EVOO Pearls | Garden Coriander Cress | Pickled Torch Ginger

PRE-MAIN

"Hainanese Chicken Risoni"

Wood-Smoked Chicken | Compressed Cucumber
Soy-Sesame Emulsion | Chilli Pearls

MAIN COURSE

(Choose 1 Per Pax)

"Bak Kut Teh" Mangalica Bone-in Pork Milanese

Puffed Wild Rice | Chanterelles | Porcini | Enoki | Shiitake
Roasted Garlic Potato Purée | Broth Reduction

"Seafood Laksa" Ñoquis

Argentinian Red Prawns | Mud Crab | Sweet Clams | Laksa Bisque
Crispy Bean Curd | Fried Laksa Leaf | Charred Torch Ginger

"Rendang" Wagyu Beef Cheek

Ketupat | Fried Papadum | Ulam Raja, Cucumber & Carrot Slaw
Smoked Lime Leaf & Lemongrass Oil | Banana Leaf

CHILDHOOD SWEET TREATS

(All will be served)

"Ice-cream Sandwich"

Torta Frita | Summer Berry Ripple Semifreddo

"Lollipop"

Dulce de Leche | Valrhona Dark Chocolate | Milo

"Iced Gem Biscuits"

Lemon Curd | Buttery Shortbread Cookie | Meringue

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.



FORGOTTEN FLAVOURS, FIRED UP

National Day Dinner Communal Menu | Vegetarian

Window \$168++ PP | Non-window \$138++PP

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Our spotlight is on three forgotten flavours that modern kitchens left behind: the sharp, floral bite of Pickled Torch Ginger, the heady fragrance of Laksa Leaf, and the peppery crunch of Ulam Raja.

TO START

(All will be served)

Pan de Campo

Hainanese-Style Pandan Kaya Butter | Extra Virgin Olive Oil

"Curry Puff" Fried Empanada

Paprika | Cumin | Potatoes | Boiled Egg | Onions
Served with Yasgua Sauce

Tartlet of Chilli King Oyster Mushroom & Tau Kwa

Japanese Cucumber | Shallots | Fresh Herbs
Pickled Torch Ginger | Garden Coriander Cress

PRE-MAIN

"Hainanese Chicken Risoni"

Fried Bean Curd | Compressed Cucumber
Soy-Sesame Emulsion | Chilli Pearls

MAIN COURSE

Cauliflower "Rendang" Risotto

Tempeh | Fried Papadum | Ulam Raja, Cucumber & Carrot Slaw
Smoked Lime Leaf & Lemongrass Oil | Banana Leaf

CHILDHOOD SWEET TREATS

(All will be served)

"Ice-cream Sandwich"

Torta Frita | Summer Berry Ripple Semifreddo

"Lollipop"

Dulce de Leche | Valrhona Dark Chocolate | Milo

"Iced Gem Biscuits"

Lemon Curd | Buttery Shortbread Cookie | Meringue

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