



RESTAURANT WEEK

Monday to Sunday
3 to 26 April 2026



48 per person



3-COURSE SET LUNCH



APPETISER

Choice of one

Chilli Crab Kueh Pie Tee

Mini deep-fried pastry cups, filled with chilli king crab and cucumber

Peach Tartine (N, V)

*Sourdough bread, goat cheese spread, grilled peach, feta cheese, walnuts and aged balsamic pearls
Vegan option is available without cheese, and is served with guacamole*

Chicken Tikka Salad (GF)

Regionally-sourced chicken thigh, romaine lettuce, cucumber, tomato, red onion and yogurt dressing

MAIN

Choice of one

Singapore Char Kway Teow (P, SH)

Wok-fried, flat rice and yellow noodles with prawns, Chinese sausage, sambal, fish cake, bean sprouts and chives

Pandan Chicken (GF)

Steamed chicken breast, steamed pandan and lemongrass, flavoured rice, chicken broth and signature sauce

Ravioli (V)

Ravioli pasta, filled with eggplant and smoked scamorza cheese, served with confit tomato coulis and fresh basil leaves

DESSERT

Choice of one

Petite Gâteau

From The Patisserie



Gluten-free (GF) | Nuts (N) | Shellfish (SH) | Pork (P) | Vegetarian (V)

Should you have any allergies, kindly inform our Hosts prior to placing an order.

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.