

Three course festive sharing menu

For 4 people or more. Booking is required.
This menu includes all of the following:



Starters

Yakitori

Japanese-style grilled chicken on skewers

Squid Fish Cakes

Spicy fish and squid cakes, flavoured with herbs, served with a cucumber relish

Korean Spare Ribs

Soft and tender spare ribs grilled with Korean sauce

Crab Toast

Crab meat with spices on toast, served with plum sauce

Main course

Char Sui Pork

Cantonese-style barbecue pork with pak choi

Massaman Chicken

Slow-cooked chicken with onions, potatoes and roasted peanuts with herbs and spices in a rich curry

Chilli Prawns

Sautéed king prawns with crispy garlic, chillies, spring onions and flash-fried lettuce

Teriyaki Crispy Duck

Fried duck breast with Teriyaki sauce

Braised Lemongrass Beef

Slow-cooked beef with lemongrass, chillies, shallots and kaffir lime leaves

Jasmine Rice

Steamed fragrant jasmine rice

Dessert

Festive Dessert

Variety of homemade desserts

Four course festive sharing menu

For 4 people or more. Booking is required.
This menu includes all of the following:



Starters

Korean Spare Ribs

Soft and tender spare ribs grilled with Korean sauce

Crab Toast

Crab meat with spices on toast, served with plum sauce

Yakitori

Japanese-style grilled chicken on skewers

Squid Fish Cakes

Spicy fish and squid cakes, flavoured with herbs, served with a cucumber relish

Second course

Aromatic Duck with Pancakes

Duck served with cucumber, spring onions, steamed pancakes and hoisin sauce

Main course

Scallops and Asparagus with XO sauce

Sautéed scallops and asparagus with XO sauce

Braised Lemongrass Beef

Slow-cooked beef with lemongrass, chillies, shallots and kaffir lime leaves

Char Sui Pork

Cantonese-style barbecue pork with pak choi

Massaman Chicken

Slow-cooked chicken with onions, potatoes and roasted peanuts with herbs and spices in a rich curry

Chilli Prawns

Sautéed king prawns with crispy garlic, chillies, spring onions and flash-fried lettuce

Jasmine Rice

Steamed fragrant jasmine rice

Dessert

Festive Dessert

Variety of homemade desserts

Three course vegetarian festive sharing menu

For 2 people or more. Booking is required.
This menu includes all of the following:



Starters

Steamed Dumplings

Steamed chives and cabbage in Japanese pastry and served with a sweet, tangy, dark sauce

Spring Rolls

Vermicelli, carrots, and cabbage wrapped in a paper pastry, deep-fried, served with a sweet chilli dip

Sweetcorn Croquettes

Seasoned sweetcorn, deep fried and served with a sweet chilli dip

Tempura Vegetables

Crispy vegetables deep-fried in a light tempura batter, served with a wasabi and soy dip

Main course

Singapore Vegetable Curry

Rich curry with turmeric spices. Singapore's signature dish

Three Flavour Tofu

Tofu, deep fried with peppers, onions and pineapple, flavoured with a spicy tangy sweet sauce

Pak Choi with Mushroom Sauce

Flash-fried pak choi with garlic in a mushroom sauce

Jasmine Rice

Steamed fragrant jasmine rice

Dessert

Festive Dessert

Variety of homemade desserts

Allergies and Intolerances

If you have any food allergies or intolerances, please bring them to the attention of a member of our team before ordering. Although every effort is made to identify ingredients that may cause allergic reactions for individuals with food allergies or intolerances; it is impossible to guarantee a risk-free environment as sesame seeds, nuts, soy and other glutinous ingredients are used in our kitchens.