

ADRIFT

By Chef David Myers

3 COURSE DINNER SET MENU

(to choose)

Big Eye Tuna

sashimi, ginger flower and sesame leaf salad, tofu puree

King Prawn

japanese cucumbers, nori sauce

Baby Spinach Salad

hom shimeji mushrooms, hazelnut, truffle pecorino (V)



Suzuki Fish

lemongrass butter, celery and celery root

Beef Oyster Blade

braised, sunchoke puree, asparagus

Pak Choy

sautéed with tofu, peanuts



Yuzu Cheesecake

black sesame ice cream, persimmon

Rhubarb Strawberry

white chocolate, crispy rice tuile

100++ PER PERSON

PRICES SUBJECT TO 7% GOVERNMENT TAX & 10% SERVICE CHARGE