

3 Courses 58

STARTERS

Japanese Fried Chicken “Karaage”

Kewpie Togarashi Aioli, Lemon

USDA Prime Beef Sliders (3pc)

Aged White Cheddar, Red Onion, Pickles

Chicken “Laksa” Spring Roll

Calamansi, Chili Padi, Laksa Leaf

Spago Caesar Salad

Romaine, Parmesan, Crouton, Anchovies, Hard Boiled Egg

Octopus Sushi Roll

Cucumber, Bonito, Sweet Soy

Vegetarian Sushi Roll

Avocado, Cucumber, Kampyo

MAINS

Orecchiette with Pork Ragu

Tomato, Basil, Pecorino, Parsley

Lebanese Style Grilled Squash

Eggplant, Goat Cheese, Pine Nuts, Roasted Tomatoes, Falafel

Grilled Spotted Grouper

Thai Coconut Curry, Fresh Herb Salad, Jasmine Scented Rice

Charcoal Grilled Cheeseburger

Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion Jam

Falafel Burger

Roasted Capsicum, Harissa Aioli, Feta Cheese, Rocket

Miso Broiled Akaroa Salmon

Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

DESSERT

Warm Chocolate Chip Cookies

Madagascar Bourbon Vanilla Ice Cream, Caramelized Hazelnuts

Deconstructed Black Forest

Bing Cherry, Cocoa Streusel, Mascarpone Chantilly Cream

Our set menu is carefully curated for one guest and is intended to be enjoyed individually.
(Available from 12:00 noon to 2:30 PM; last order at 2:15 PM.)

If you have any food allergies, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal.

Prices are subject to the prevailing Goods and Services Tax and 10% service charge.

