

Starters & Bites 小吃

- Air Flown Fresh Seasonal Oysters | Ponzu Dressing
新鲜空运生蚝 | 柑橘酱 \$5 pp
- ✓ Green Mango, Pineapple Salad | Ginger Flower Dressing
泰国青芒果 | 凤梨沙拉 | 姜花酱 \$16
- Ice Plant Salad | Shredded Chicken | Sesame Dressing
水晶冰菜沙拉 | 鸡丝 | 芝麻酱 \$22
- Crispy Prawn Fritter | Chilli Crab Dip
脆皮虾 | 新加坡辣椒酱 \$22
- 10 Fried Sakura Chicken | Lemon Mayo | Sesame & Coriander Dip
脆炸樱花鸡 | 柠檬蛋黄酱 | 芝麻&芫荽酱 \$20
- 10 Wok Fried Angus Short Ribs | Sea Salt | Garlic & Chilli
镬炒蒜香椒盐安格斯短肋骨 \$22
- 10 Charcoal Grilled New Zealand Lamb Leg Satay |
House Made Peanut Sauce \$24
炭烤新西兰小羊肉串 | 自制花生酱
- Asian Crackers | House Made Dips \$10
亚洲脆饼 | 特制蘸酱
- ✓ French Fries \$12
炸薯条



Crispy Prawn Fritters



Ice Plant Salad



Wok Fried Angus Short Ribs

Lamb Leg Satay w Peanut Sauce



Singapore's most iconic chef redefines the quintessential Singaporean gourmet experience here. Our all-day, all-occasion dining concept is for everyone – from local families to overseas friends seeking a Singaporean taste. And here, local classics are elevated with choice ingredients and precise cooking methods; authentic flavours are presented with a delicious difference. Rediscover the essence of Singaporean cuisine here

Set Menu

JustIN Flavours

Foie Gras Xiao Long Bao (4pcs)
招牌鸭肝小笼包

Charcoal Grilled Lamb Leg Satay with Home Made Peanut Sauce(4pcs)
碳烤新西兰小羊串佐自制花生酱

Live Mud Crab (750g)
生猛青蟹
(Singapore Chilli | White or Black Pepper)
招牌新加坡辣椒酱 | 柬埔寨白或黑胡椒

\$98



Master's Menu

Scallop & Sea Urchin Har Gow (4pcs)
扇贝海胆虾饺

Live Maine Lobster Hokkien Noodle (Small portion)
招牌锅炒缅因龙虾福建炒面 (小份)

Singapore Hainanese Chicken (Quarter portion)
新洲海南风味白斩鸡 (小份)

Gula Java Ice Cream
爪哇有机椰糖冰淇淋 (1 scoop / 勺)

\$55

10 Chef Justin's Signature
厨师推荐

✓ Vegetarian Options
素食者

All prices are subjected to 7% GST and 10% Service Charge for all diners

Dim Sum Selections & Soup 点心

- 10 Foie Gras Xiao Long Bao (5pcs)
招牌鸭肝小笼包 (5粒) \$25
- Scallop and Sea Urchin Har Gow (4pcs)
扇贝海胆虾饺 (4粒) \$14
- Prawns and Doroc Pork Shaomai with Tobiko (4pcs)
西班牙猪肉鲜虾飞鱼籽烧卖 (4粒) \$12
- ✓ Steamed Assorted Mushroom Crystal Dumplings (3pcs)
野菌水晶饺 (3粒) \$12
- Kong Bah Bao | Soya Braised Doroc Pork Belly | Lettuce and English Mustard
主厨秘製扣肉包 \$18
- Double Boiled Soup of the Day
时令燉靚湯 \$12
- 10 Mushroom Cappuccino
招牌野菌浓汤 \$15



Scallop and Sea Urchin Har Gow



Foie Gras Xiao Long Bao



Mushroom Cappuccino

Noodles & Rice 面食, 米饭

(Gluten free option : Brown Rice Ramen)

- 10 Wok Fried Live Maine Lobster Pork Belly Hokkien Noodle
招牌镬炒缅因龙虾五花肉福建炒面 \$40
- Wok Fried Soy Marinated Wagyu Beef Hor Fun
乾炒和牛河 \$40
- 10 Singapore Live Prawn Laksa
Thick Rice Vermicelli in Spicy Coconut Gravy
星洲大虾香辣叻沙 \$20
- Prawn and Pork Belly Noodle Soup
鲜虾五花肉汤面 \$20
- 10 Wagyu Beef Broth Noodle
药膳和牛汤面 \$22
- Oriental Fried Rice | Seafood or Chicken
星洲老爷炒饭 | 海鲜或鸡肉 \$28



Wok Fried Lobster Hokkien Noodle



Singapore Live Prawn Laksa



Seafood Fried Rice

Meat & Seafood 肉, 海鮮

- Cereal King Prawns** \$30
香辣金絲麥片蝦
- Baked King Prawn | Garlic Herb Butter** \$30
烤大明蝦 | 香料蒜米奶油
- King Prawn** \$30
大明蝦
- Singapore Curry or Sweet & Sour Chili Dish Selection:**
招牌星加坡咖喱 或 酸甜辣椒醬
- Barramundi** \$40
亞洲盲槽
- Singapore Curry or Sweet & Sour Chili Dish Selection:**
招牌星加坡咖喱 或 酸甜辣椒醬
- Pan Fried John Dory | Fine Black Bean Sauce** \$26
鍋炒印章魚 | 鼎底蔞豉
- Wok Fried Sakura Chicken | Home Made BBQ Sauce** \$28
鍋炒櫻花雞 | 自制醬燒汁
- Singapore Hainanese Chicken (Half)** \$32
星洲海南風味白斬雞 (半只)
- Sweet & Sour Iberico Pork** \$32
酸甜咕嚕肉
- Wok Fried Kampot Black Pepper Angus Beef** \$32
鑊炒柬埔寨黑椒牛肉
- Wok Fried Japanese A4 Wagyu Short Rib | Ginger & Spring Onion** \$42
鑊炒薑蔥日本A4和牛
- Special of the day** MP
時日菜品



Wok Fried Kampot Black Pepper Beef



Cereal King Prawns



Sweet and Sour Pork

Wok Fried Japanese A4 Wagyu Short Rib | Ginger & Spring Onion



- Alaskan King Crab Leg (300g)** \$98
生猛阿拉斯加帝皇蟹腳
- Singapore Chilli* | 招牌新加坡辣椒醬
- Kampot Black Pepper* | 柬埔寨黑胡椒
- White Pepper Crab** \$75
生猛青蟹
- Singapore Chilli* | 招牌新加坡辣椒醬
- Kampot Black Pepper* | 柬埔寨黑胡椒
- White Pepper Alaskan King Crab** \$80
生猛緬因龍蝦
- Kampot Black Pepper* | 招牌新加坡辣椒醬
- Kampot White Pepper* | 柬埔寨白胡椒
- Garlic and Chilli* | 蒜香椒鹽



Black Pepper Lobster



White Pepper Crab



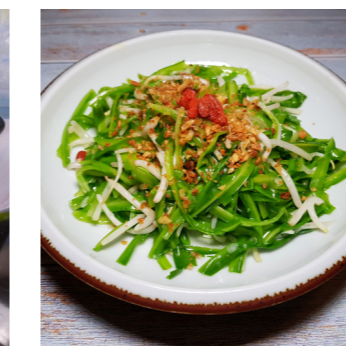
White Pepper Alaskan King Crab

Vegetables & Sides 時蔬

- Braised Tofu Claypot | Assorted Vegetables** \$26
紅燒什錦豆腐煲
- Wok Fried Seasonal Greens** \$16
中式時蔬
- Steamed "You Mai" Lettuce in Superior Soya Sauce & Garlic Oil** \$16
蒜香蒸油生菜 | 特制生抽
- Fried Bun / Mantou (4pc)** \$3
炸饅頭 (4pc)
- Jasmine Rice (per bowl)** \$1
香茉莉香飯 (一份)
- Chicken Rice (per bowl)** \$2
香雞油飯 (一份)



Braised Tofu Claypot



Wok Fried Seasonal Greens

Desserts

- Seasonal Dessert** \$12
廚師季節甜品
- Ice Cream Sandwich** \$15
冰淇淋三明治
(Gula Java | Vanilla)
(爪哇椰糖 | 香草)
- Vanilla Crème Brûlée** \$12
香草法式焦糖布丁
- Ondeh Ondeh Mille-Feuille** \$10
自制椰糖香蘭千層糕
- Fine Apple Tart à la mode** \$15
現烤千層蘋果塔佐冰淇淋
- Goreng Pisang Split with Gula Java & Vanilla Ice Cream** \$16
脆烤香蕉冰淇淋盤 (爪哇椰糖 | 香草)
- Home Made Ice Cream and Tropical Sorbet** \$6/scoop
招牌熱帶風味冰淇淋和冰沙
- Cafe Gourmand** \$12
Coffee & Tea Selection | Mini Dessert
咖啡 & 精選茶品 | 甜點小品
- Pandan Gula Java Macaroon** \$10/4 piece
香蘭爪哇椰糖馬卡龍
- Petite Bombe Alaska** \$32
火焰冰淇淋島
(Preparation time 15 mins)



Cafe Gourmand



Ice Cream Sandwich



Ondeh Ondeh Mille-Feuille



Goreng Pisang Split



Pandan Gula Java Macaroon



Fine Apple Tart