

ADRIFT

By Chef David Myers

— 4 COURSE DINNER SET MENU —
(to choose)

Beef Tataki

grass fed striploin, wasabi, daikon

Hamachi Sashimi

konbu cured, mizuna, ikura, peppergrass

Baby Beet

edamame, ume-ricotta, satsuma (V)



Spring Garlic Soup

yakitori chicken, juniper berry

Kabocha, Quinoa Salad

avocado, kumquat, almond dressing (V)

Suzuki Fish

lemongrass butter, celery and celery root



Maine Lobster

crushed potatoes, mitsuba sauce, sansho crisps

Hanger steak

Australian wagyu, red chili citrus gremolata

Colorado Lamb Chop

zucchini, mint chutney, spiced apricots

Tagliatelle Pasta

yuzu kosho, cherry tomato, sprouting broccoli (V)



Ginger Mousse

sake gelee, matcha sponge, shiso sorbet

Yuzu Cheesecake

black sesame ice cream, persimmon

Caramel French Toast

coconut sorbet, kopi syrup

125++ PER PERSON

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