

BJÖRN FRANTZÉN
Chef/Patron

A handwritten signature in black ink, consisting of a stylized 'B' followed by a horizontal line and a short vertical stroke.

TRISTIN FARMER
Executive Chef

A handwritten signature in black ink, featuring a large, circular initial 'T' followed by a horizontal line.

AARON JACOBSON
General Manager/Sommelier

A handwritten signature in black ink, with a large, looped initial 'A' and a horizontal line extending to the right.

MENU

Crudo: Saba, wasabi, fermented strawberry, coffee, daikon

Chawanmushi, Zén Réserve caviar, 100 days aged pork

Gindara, spruce & ginger dashi, coriander, Noir de Bigorre lardo

Onion, almond & liquorice

∞

Juniper smoked lobster, green sansho, ume kosho, galangal

SGD 90++

2021 Roberto Henríquez, Rivera del Notro Blanco, Itata, Chile SGD 35 ++

Blood Orange, Amalfi Lemon, Pink Peppercorn SGD 35 ++ ∞

∞

Aged duck, sea buckthorn, foie gras, stout jus, maitake, Szechuan oil

∞

French toast, double marinated aged beef

SGD 55++

2008 Radikon, Merlot, Friuli-Venezia Giulia, Italy SGD 65 ++

Chioggia, Espresso, Kalamata Olive SGD 35 ++

∞

Yuzu marshmallow, buntan, coconut & cardamom

Chewy beet, Arctic raspberry, 100 years balsamic, violet, Tie Kuan Yin

SGD 395 ++

BEVERAGE PAIRING

2018 Cidrerie du Vulcain, Cidre de Fer, Treyvaux, Switzerland

Tamagawa & Zén, Time Machine 88, Kyoto, Japan

2015 Cobb, Rice-Spivak Vineyard, Sonoma Coast, USA

2003 Joh Jos Prüm, Wehlener Sonnenuhr Riesling, Mosel, Germany

SGD 250 ++

MIXED PAIRING

SGD 210 ++

NON-ALCOHOLIC PAIRING

Koji, Gyokuro tea, heirloom tomato, strawberry

Barley, Rishiri kombu, Shio Koji

Quince, lime, Granny Smith, Victoria pineapple

Blackberry, raspberry, blackcurrant, redcurrant

SGD 180 ++