

Snacks

Roasted Jackfruit "Hummus"
Young Cabbages - Burnt Lemon Dukkah
\$18

Fermented Cassava Flatbread
Mushroom "XO" Butter
\$16

Vegetable Crisps
Spicy Green Dip
\$14

Bites

Young Greens, Garden Herbs and Flowers
Crispy Rice - AIR "Caesar" Dressing
\$22

White Fish Ceviche
Green Mango – Canary Nut Milk
\$24

Crispy Oyster Mushrooms
Sarawak Pepper Emulsion – Pickled Chilies
\$28

Grilled Squid Salad
Shaved Vegetables – Charred Coconut
\$26

Mains

Sweet and Sour Barbecued Asian Turbot
Eggplant – Galangal Hollandaise
\$48

The Whole Coral Grouper
Fish Bone Noodles – Fish Collar Rilette
\$52

Roselle Glazed Duck Breast
Cashew Cream - Smoked Chili Oil
\$44

Smoked Lions Mane Mushroom "Steak"
Sweet Corn Sauce - Crispy Lotus Root
\$42

Sides

Steamed Heirloom Rice
Red Rice Koji Vinegar
\$14

Roasted Local Greens
Red Dates – Crispy Shallots
\$16

Warm Mushroom Salad
Fried Egg – Garden Tarragon
\$18

Sweets

Re-Incarnated "Chocolate"
Frozen Coffee Mousse - Banana Skin
Caramel
\$16

Ice Cream Sandwich
Brown Butter Cookie – Frozen Soursop
Custard
\$16

Vanilla Bean and Coconut Ice Cream
Kaluga Caviar – Pandan
\$35

Creamy Jackfruit Ice Cream
Candlenut Crumble – Garden Herb oil
\$16

The Whole Papaya
Papaya Seed Panna Cotta – Marigold.
\$16

*Please note: Menu items are subject to changes and seasonal availability.