

LỘ | QUẬY

NEW VIETNAMESE CUISINE



Discover Menu

SGD 148 ++ PER PERSON, FOR THE ENTIRE TABLE

ĐỒ ĂN NHẹ

WATERMELON | SOURSOP | CHILLI SALT
OBSIBLUE PRAWN | FINGERLIME | CUCUMBER CHILLI
WAGYU TARTARE | ONSEN EGG | SHRIMP SALT PUFFS
ADD AMUR CAVIAR (+ SGD 38 PER PERSON)
PORK TERRINE | TAMARIND | PICKLED RAMP
CHICKEN | ARTICHOKE | TRUFFLE
OYSTER | BONE MARROW | CAVIAR
DUCK | TARO | FERMENTED TOFU

PHỞ BÒ

BEEF BROTH | WAGYU | OFFAL BITS

BÁNH MÌ

LIVER PATE | MAGGI | PICKLE
ADD FOIE GRAS (+ SGD 16 PER PERSON)

CHIA Sẻ

**SELECT : 1 LARGE PLATE FOR UP TO 3 GUESTS,
2 LARGE PLATES FOR 4 OR MORE GUESTS**
PIGEON | LOTUS STICKY RICE | PATE
WHOLE SEABASS | LAKSA RUB | GREEN MANGO
WAGYU SHORT RIB | AKA MISO | ALIGOT (+ SGD 15 PER PERSON)
WAGYU MB 7 | KABOCHA | LAGER DEMI (+ SGD 28 PER PERSON)
DUCK | 70% CHOC-HOISIN | CIPPOLINI (+ SGD 12 PER PERSON)
TIGER PRAWN | GREEN CHILLI | SALMON ROE

VƯỜN SEN

LOTUS | JASMINE | GUAVA

**Discover
Beverage Pairing**

SGD 98 ++ PER PERSON
CURATED BEVERAGE PAIRING, FROM WINE TO SAKE AND BEYOND,
SELECTED BY OUR SOMMELIER, CLEM MASSON

CHEF: QUỖNH BROWN

BRIGADE: NOR BIN AHMAD, ANTHONY VỮ, SHAWN YAP, WILSON TAN,
ZENNY POH, DENISE CHAI, HUI RU

SUSTAINABLE HOUSE BOTTLED WATER IS CHARGED AT SGD 3 PER PERSON
ALL PRICES ARE IN SGD AND SUBJECT TO GST AND 10% SERVICE CHARGE