

SMALL PLATES

Overnight Roasted Watermelon Salad (V) Yuzu Ponzu, Nasturtium, Pistachio-crusting Goat's Cheese Vine-ripened Cherry Tomatoes	28
Quinoa and Tuna Salad Avocado, Baby Spinach, Poached Egg, Olives Asparagus, Grilled Mango, Pine Nuts	36
Vegan Mediterranean Buddha Bowl (PB) Avocado, Olives, Quinoa, Chickpeas, Sun-dried Tomatoes Mint, Baba Ghanoush, Mixed Seeds	28
Burrata (V) Burnt Figs, Pomegranate, Pistachio Heirloom Tomatoes, Basil, Balsamic Glaze	38
Wood Fired Baby Romaine Caesar Dressing, Anchovies, Spiced Chickpeas Capers, Rosemary Croutons, Parmesan, Chives	28
Cream of Pumpkin Soup (PB LF) Hazelnut Milk Foam, Toasted Hazelnuts	28
Pork and Chicken Satay (LF Local) Marinated Pork & Chicken BBQ Skewers, Sticky Rice, Spicy Peanut Sauce, Achar	26
Cheese and Charcuterie Platter for Two Selection of 4 Cheeses and 4 Cold Cuts, Fig Jam Dried Fruits, Walnuts, Truffle Honeycomb	58
Oysters (Seasonal Selection) (GF) Served with Lemon, Cocktail Sauce, Mignonette	Half Dozen 66 Dozen 132

Certified Free-range Chicken Yuzu Caper Butter Sauce, Watercress, Sweet Potato Fries	48
Iberico Pork Chop Garlic Mashed Potatoes, Pickled Mustard Seed Compote Heirloom Carrots, Watercress	64
Barramundi Fillet (Sustainably Sourced) Caper Raisin Glaze, Cauliflower "Rice" Smoked Leeks, Fennel Jus	48
Australian Sirloin Steak (GF) Gruyere Truffle Fries, Maple Mustard Jus, Watercress	64
Gunpowder Spiced Cauliflower Steak (PB GF LF Local) Cauliflower Curry, Macadamia Baby Gem & Pickled Red Onion, Chives	28

ASIAN ALL STARS

Iberico Pork Jowl Sichuan Spice, Green Mango Salad	28
Singapore Chicken Rice (Local) Steamed Chicken, Local Seasonal Greens, Ginger & Spring Onion Sauce, Chili Sauce, Chicken Broth	36
Seafood Laksa (Local) Tiger Prawns, Mussels, Squid, Egg, Fish Cake Coconut Cream, Noodles, Bean Sprouts, Tofu	39
Singapore Char Kway Teow (Local) Rice Flat Noodles, Chinese Sausages, Tiger Prawns Squid, Fresh Bean Sprouts, Seasonal Greens	38
Nasi Goreng Kampung (Local) Egg, Chicken, Long Bean, Spring Onion Prawn Crackers, Otak, Achar	32
Lamb Shank Rendang (GF) Sticky Rice, Seasonal Greens, Coconut Milk	54
Sweet & Sour Lion's Mane Mushroom (PB LF) Bell Peppers, Seasonal Greens, Longan, Brown Rice	38

FROM THE WOOD FIRE GRILL

EVERY DAY MENU

the
kitchen
table

12PM TO 10PM

BUNS AND MORE

Lamb Smash Burger Beetroot Sesame Bun, Hummus, Fennel & Red Onion Slaw, Sweet Potato Fries, Tzatziki	32
Vegan Chipotle Burger (PB LF) Vegan Butcher Meat, Guacamole, Chipotle Sauce, Vine-ripened Tomato Chutney	36
Wagyu Beef Burger Bacon Jam, Caramelized Onions, Brie De Meaux, Cherry Tomatoes, Arugula	46
Ciabatta Club Crispy Bacon, Vine-ripened Cherry Tomatoes, Rosemary Mustard Chicken, Mustard Mayo, French Fries	32

PIZZAS

Forest Mushroom Mushrooms, Truffles, Garlic Cream, Parmesan, Mozzarella, Brie de Meaux, Rosemary, Arugula	32
Smoked Mozzarella (V) Vine Ripened Tomatoes, Basil	32
Iberico Chorizo Garlic Prawns, Goat's Cheese, Heirloom Cherry Tomatoes, Basil	32
Burrata (V) Mushrooms, Peppers, Eggplant, Zucchini, Herbs, Arugula, Walnuts	32
BBQ Chicken Pizza Espresso Peach BBQ Sauce, Mozzarella, Red Onion, Grilled Chicken Breast	32

SWEET TREATS

Berries In, Cherries Out! Blueberry Crème Fraiche Cheese Cake, Griotte Compote	24
Break my Ball Hot Chocolate Fudge Brownie, Vanilla Ice Cream	26
Bright and Light (GF LF) Coconut Panna Cotta, Marinated Berries, Lime Sorbet	24
Golden Oldie Classic Tiramisu	24
Orange "Nose to Tail" (GF) Flourless Orange Cake, Apple Confit	24

ICE CREAMS

Per Scoop 6
Vanilla
Chocolate
Strawberry
Coffee
Coconut
Black Sesame
Pistachio

SORBETS

Per Scoop 6
Lime
Forrest Berries
Banana Passion
Caramelized
Apple Cinnamon

Aglio Olio Prawn Pasta Spaghetti, Sautéed Prawns, Olive Oil Garlic, Parsley, Crushed Red Pepper	32
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PASTA

GF - Gluten Free | LF - Lactose Free | PB - Plant Based (Vegan)
Local - Locally Sourced | V - Vegetarian

SPICE IT UP

Nawabi Chicken Tikka (GF) Tandoori Chicken, Kachumber Salad, Mint Sauce	32
Ajwani Paneer Tikka (GF) Tandoori Spice Cottage Cheese, Carom Seed, Kachumber Salad	28
Sabzi Ashiyana (GF PB) Seasonal Vegetables, Onion Tomato Gravy	18
Paneer Makhani (GF) Cottage Cheese, Tomato Gravy	25
Lasuni Dal Tarka (GF LF) Yellow Lentil, Garlic Tempered, Cumin Seed	23
Jodhpuri Laal Maas (GF LF) Slow Cooked Lamb Shank, Spiced Gravy	35
Butter Chicken Free-range Chicken, Tomato, Fenugreek	28
Jeera Pula (LF PB) Aromatic Cumin Basmati Rice	10
Briyani Pulao (LF PB) Flavorful Aromatic Basmati Rice	13
Tandoor Naan Breads Plain 12 Garlic 16 Butter 14	

Please approach our Talent for any special dietary requirements.
Prices are in Singapore dollars, subject to 10% service charge
and prevailing government taxes.



Scan to find
out more about
what's happening
at the kitchen table

小食

慢烤西瓜沙拉 (V) 柚子醋、西洋菜、开心果碎山羊奶酪 藤熟樱桃番茄	28
藜麦金枪鱼沙拉 牛油果、菠菜苗、水波蛋、橄榄 芦笋、烤芒果、松子	36
纯素地中海沙拉 (PB) 牛油果、橄榄、藜麦、鹰嘴豆、番茄干 薄荷、中东茄泥、什锦果仁	28
布拉塔奶酪沙拉 (V) 烤无花果、石榴、开心果 原种番茄、罗勒、巴萨米克香醋酱	38
柴烤罗马生菜苗 凯撒沙拉酱、凤尾鱼、五香鹰嘴豆 酸豆、迷迭香面包丁、帕玛森奶酪、香葱	28
奶油南瓜汤 (PB LF) 榛果奶泡、烤榛果	28
猪肉及鸡肉沙爹 (LF Local) 腌制猪肉及鸡肉串、糯米饭、 香辣花生酱、印度风味泡菜	26
奶酪及肠类拼盘 (两人份) 精选 4 款奶酪及 4 款肉肠、无花果酱 果干、核桃、松露蜂蜜	58
生蚝 (应季供应) (GF) 搭配柠檬、鸡尾酒酱、红酒醋酱	六只 66 十二只 132

认证散养鸡 柚子酸豆黄油酱、西洋菜、红薯条	48
伊比利亚猪排 蒜香土豆泥、腌芥末籽 原种胡萝卜、西洋菜	64
盲曹鱼柳 (可持续性) 酸豆葡萄干酱汁、花菜米 烟熏大葱、茴香根酱汁	48
澳大利亚西冷牛排 (GF) 格鲁耶尔奶酪松露薯条、枫糖芥末酱汁、西洋菜	64
烈焰花菜 (PB GF LF Local) 花菜咖喱、夏威夷果 迷你生菜、紫洋葱泡菜、香葱	28

炭火现烤

常规菜单

the
kitchen
table

中午12 至
晚上10

亚洲经典

伊比利亚猪颈肉 川味香料、青芒果沙拉	28
新加坡鸡饭 (Local) 清蒸鸡、本地时令蔬菜、葱姜酱、 辣椒酱、鸡汤	36
海鲜叻沙 (Local) 虎虾、青口、鱿鱼、鸡蛋、鱼饼 椰浆、面条、豆芽、豆腐	39
新加坡炒粿条 (Local) 河粉、中式腊肠、虎虾 鱿鱼、豆芽、时令蔬菜	38
马来炒饭 (Local) 鸡蛋、鸡肉、四季豆、大葱 虾片、乌达 (鱼饼)、亚嗒 (香辣泡菜)	32
印尼风味炖羊肉 (GF) 糯米饭、时令蔬菜、椰浆	54
酸甜猴头菇 (PB LF) 甜椒、时令蔬菜、桂圆、糙米	38

面包类

羊肉汉堡 甜菜芝麻面包、鹰嘴豆泥、茴香根及 紫洋葱沙拉、红薯条、黄瓜酸奶油酱	32
墨西哥风味素汉堡 (PB LF) 植物肉饼、牛油果酱、墨西哥辣酱 藤熟番茄酱	36
和牛汉堡 培根酱、焦糖洋葱、莫城布里奶酪 樱桃番茄、芝麻菜	46
意式总汇三明治 酥脆培根、藤熟樱桃番茄、 迷迭香芥末烤鸡、芥末蛋黄酱、薯条	32

披萨

森林菌菇披萨 蘑菇、松露、蒜香奶油、帕玛森奶酪、 马苏里拉奶酪、莫城布里奶酪、 迷迭香、芝麻菜	32
烟熏马苏里拉奶酪披萨 (V) 藤熟番茄酱、罗勒	32
西班牙烟熏辣肠披萨 蒜香大虾、山羊奶酪、 原种樱桃番茄、罗勒	32
布拉塔奶酪披萨 (V) 蘑菇、甜椒、茄子、西葫芦、 香草、芝麻菜、核桃	32
烤鸡披萨 香桃烧烤酱、马苏里拉奶酪、 紫洋葱、烤鸡胸	32

蒜香橄榄油大虾意大利面 意面、煎大虾、橄榄油 大蒜、欧芹、红甜椒	32
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意大利面

甜点

莓莓相会 蓝莓酸奶油奶酪蛋糕、糖渍樱桃	24
甜蜜气球 热巧克力乳脂糖布朗尼、香草冰淇淋	26
明媚海风 (GF LF) 椰子奶冻、糖渍浆莓、青柠冰沙	24
流金岁月 经典提拉米苏	24
橙光 (GF) 无谷物香橙蛋糕、糖渍苹果	24

GF - 无麸质 | LF - 无乳制品 | PB - 天然食材 (纯素)
Local - 本地采购 | V - 素食

冰淇淋

每球 6
香草
巧克力
草莓
咖啡
椰子
黑芝麻
开心果

冰沙

每球 6
青柠
森林杂莓
香蕉百香果
焦糖
苹果肉桂

香料盛宴

印度蒜香烤鸡 (GF) 泥炉烤鸡、洋葱黄瓜沙拉、薄荷酱	32
香料烤奶酪 (GF) 泥炉烤茅屋奶酪、印度茴香籽、洋葱黄瓜沙拉	28
香料烩时蔬 (GF PB) 时令蔬菜、洋葱番茄浓汤	18
奶油咖喱炖奶酪 (GF) 茅屋奶酪、番茄浓汤	25
扁豆咖喱 (GF LF) 黄扁豆、大蒜、茴香籽	23
羊肉咖喱 (GF LF) 慢炖羊排、香料浓汤	35
黄油咖喱鸡 散养鸡、番茄、葫芦巴籽	28
香料饭 (LF PB) 小茴香籽印度香米	10
印度风味香料炒饭 (LF PB) 香气扑鼻的印度香米	13
泥炉烤馕 原味 12 蒜香 16 黄油 14	

如有任何特殊饮食要求，请联系我们的工作人员。
价格以新加坡元为单位，须加收10%服务费及现行政府税。



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