



3-COURSE PAIRING MENU

Welcome Drink

The Wild One: Untamed Rosé

Bold cuvée of white Pu'er from Lincang

Appetisers

TINGKAT OF MEMORIES

7-Herbed Crab Cake, Assam Mayo
Lamb Goulash Croquette, Mint Coriander Coulis
Spanish Mackerel Otak Otak, Green Curry
Aburi Wagyu Beef Skewer, Sesame

The Flagship Expression: Volcano Oolong

Grown on the volcanic slopes of Tengchong

Amuse Bouche

AMELA TOMATO SALAD ⑤

Calamansi Gel, Kinome Herb, Ponzu Sauce

Main

(CHOICE OF)

KAM HEONG SAMBAL GROUPER

Live Tiger Grouper, Black Pepper Sambal, Cilantro
Rice, Mangosteen Salsa

BEEF TONGUE-TO-TAIL

Rendang Short Ribs, Braised Oxtail, Torched
Tongue, Domino Potatoes, Rojak Salad

The Cuvée Blend: Hibiscus Noir

A blend of Yunnan hibiscus, wild purple
camellia, and berries

Dessert

GARDEN OF NAOMI

Raspberry Lychee Rose Entremet, Dragon's Breath,
Juniper Parfait, Sorrel Granité

The Bright One: Snow Jasmine

Single-origin jasmine tea from the Yuanjiang Valley