

ALA CARTE

12:00PM to 3:00PM. Last Order at 2:30PM

6:00PM to 11:00PM. Last Order at 10:00PM

SNACKS *to Share*

'BANGERS & MASH' IN-A-PAN	10
Brioche Loaf, Sausage, Burnt Spring Onion, Mustard Mash	
SALMON & TUNA TARTARE	22
Wasabi Salmon & Gochujang Tuna	
ASIAN TACOS	18
Chilli Crab Seafood, Tandoori Chicken	
'DANG GUI' CONFIT DUCK NECK	20
Sour Plum Mayo, Angelica Root	
PAPER-WRAPPED QUAIL	24
Crispy Rice Paper, Sambal Quail Eggs, Pickled Ginger	
'NASI LEMAK' FOCCACILLA	18
Rendang, Ikan Bilis, Coconut	

APPETISERS

TAMARIND KALE SALAD ⑤	22
Mint Yoghurt, Battered Kale, Pomegranate	
YUZU HAMACHI SALAD	26
Yuzu Soy Hamachi, Sour Plum Calamansi Gel, Amela Tomatoes	
MUSHROOM HERBAL TEA 'MACCHIATO' ⑤	24
Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter	
MOMOTARO SOMEN	24
Hokkaido Scallops, Tomato Consommé, Ikura, Shiso	
SEAFOOD OTAK CHAWANMUSHI	24
Caledonia Prawns, Hokkaido Scallops, Green Curry	
QUAIL MEDALLION PANGGANG	28
Cauliflower Bhaji, Celeriac Purée, Truffle Sauce	
GULA JAWA FOIE GRAS	30
Foie Gras, Rambutan Grapefruit, Ginger Caramel	
TRIPLE GARLIC IBERICO PORK	28
Poached Pear, Triple Garlic, Sand Ginger	
TINGKAT OF MEMORIES (Choice of 4)	28
• 7-Herb Crab Cake, Assam Mayo • Aburi Beef Skewers, Ginger Garlic • Lamb Goulash Croquette, Mint Coriander Coulis • Spanish Mackerel Otak-Otak, Green Curry • Chilli Crab Pie Tee, Kaffir Lime • Shiso Hamburg, Kimchi • French Chicken Satay, Cashew Nut Sauce	

MAINS

HERBAL DASHI SEAFOOD BUERRE BLANC	42
Cordyceps, Fresh Seafood, Poached White Cabbage	
TOM YUM 'CHEE CHEONG FUN'	44
Assam Fish Farce, Sambal Cuttlefish 'Pappardelle', Lobster Bisque, Ulam Herb Lasagna	
KAM HEONG SAMBAL GROUPE	44
Live Grouper, Black Pepper Sambal, Cilantro Rice, Mangosteen Salsa	
BLACK COD PONZU MEUNIÈRE	48
Smoked Butter, Wasabi Ponzu Emulsion, Asian Greens	
MDM LEE'S LOTUS LEAF RICE & AYAM TALIWANG	42
Turmeric Grilled Benja Chicken, Mum's Rice, Acar, Dried Scallops Sambal	
CHALLANS DUCK TWO WAYS	48
Duck Breast, Salted Vegetable Risotto, Angelica Root, Sour Plum Sauce	
HAINAN PORK MILLE-FEUILLE	44
Rendang Mash, Puffed Rice, Grilled Pineapples	
TANDOORI LAMB RACK	48
Lumina Lamb, Cumin Carrots, Curried Lamb Mash, Mint Coriander Ganoush	
AUSTRALIAN WAGYU RIBEYE (MBS 6-7, 250G)	80
Confit Potatoes, Broccolini and Kimchi, Choice of 2 Sauces	
KAGOSHIMA A4 WAGYU STRIPLOIN (160G)	90
Confit Potatoes, Broccolini and Kimchi, Choice of 2 Sauces	

COMMUNAL *Platters* (2-3 Pax Sharing)

COFFEE MARMITE BEEF SHORT RIBS 138

Lettuce Wraps, Coffee Marmite Glaze, Garlic Crisps, Pickles

PORK FOUR-WAYS 108

- Miso Marmite Iberico Pork Chop
- Old School Pork T- Bone Katsu
- Pork Green Chilli Stew
- Bangers & Mash

SEAFOOD PLATTER Chef's Selection 168

Ask our server what's featured today

MEAT PLATTER Chef's Selection 168

Ask our server what's featured today

BEER-INFUSED ROASTED DUCK (1 Day Pre-Order) 98

Pickled Vegetable Arancini, Angelica Root, Jasmine Duck-Kut-Teh

STAPLES

CHILLI CRAB CURRY 'SUAN PAN ZI' 42

Seafood Purple Ravioli, Thai Red Curry, Kaffir Lime

SEAFOOD LAKSA FETTUCCINE 44

Ulam Mixed Herb Pasta, Obsiblu Prawn, Mud Crab, Laksa Bisque, Sambal

ALASKAN KING CRAB & FISHMAW LOTUS LEAF RICE 48

Alaskan King Crab, Fish Maw, Conpoy, Dried Shrimps

HOMESTYLE TEOCHEW 'PAO FAN' 44

Ocean's Catch, Salted Plum, Dried Solefish, Butternut Squash Meringue

DESSERT

YANG ZI GAN LU	22
Mango, Mikan, Golden Passionfruit	
TANGYUAN 'MUAH CHEE' COOKIE	22
Duo Sesame Gelato, Peanut Butter Crumble	
UPSIDE DOWN LAVA CAKE	22
Valrhona Chocolate, Passionfruit Ganache, Tropical Sorbet	
ONDEH ONDEH TIRAMISU	22
Pandan, Coconut, Gula Melaka	
GARDEN OF NAOMI	22
Raspberry Lychee Rose Entremet, Dragon's Breath, Juniper Parfait, Sorrel Granité	
MAOSHAN WANG DURIAN CRÈME BRÛLÉE	24
Burnt Sugar, Variations of MSW	
A TASTE OF JIAK KIM HOUSE	
Featuring a rotating selection of our house desserts	
• 4-5 Pax Sharing	98
• 6-7 Pax Sharing	128

Vegetarian MENU

STARTERS

AMELA TOMATO SALAD	24
Calamansi Gel, Kinome Herb, Ponzu Sauce	
SOUR PLUM CALAMANSI SALAD	22
Assorted Greens, Nuts & Crunch, Seasonal Fruits	
TAMARIND KALE SALAD	22
Mint Yoghurt, Battered Kale, Pomegranate	
MUSHROOM HERBAL TEA 'MACCHIATO'	24
Fermented Mushroom Essence, Peppercorn Foam, Dough Fritter	
TINGKAT OF MEMORIES	28
• Tempura Cauliflower, Chipotle Teriyaki Sauce • 5-Onion Pie Tee, Crispy Shallots • Soy Empanadas, Butter No-Chicken • Smoked Mushroom 'Hamburg', Shiso	
BUTTERNUT CURRY RAVIOLI	26
Roasted Butternut Squash Purée, Spiced Curry, Pickle	
SMOKED ROOTS TARTARE	28
Beetroot & Carrots, Applewood-Smoked, Ginger-Garlic, Rice Paper	

MAINS

CHINESE TRUFFLE WHITE ASPARAGUS	30
White Asparagus, Poached Egg, Mushrooms, Chinese Truffle	
TRIO OF EGGPLANT	34
Grilled Miso Eggplant, 5-Spiced Fritter, Ginger Sesame Eggplant Dip, Almonds	

SIDES

Cauliflower Bhaji and Cumin Carrots	16
Confit French Potatoes	16
Kimchi Pickles	16
Cilantro Rice	16
Roasted Mixed Vegetables	18