



OCEAN'S BOUNTY MENU



MODERN EUROPEAN
MALAYAN INFLUENCE

SET LUNCHES





CHOOSE YOUR STARTER

- Ol Gazpacho
- 02 Hokkaido Surf Clams Salad
- 13 Fried Chicken with Sambal Ijo
- 04 Burrata & Grapes 🞸 +5
- Pan Seared Foie Gras on +8Spinach Toast

ADD A PASTA

- o Tiger Prawns Aglio Olio
- ⁰² Wild Mushroom Tagliatelle **3**
- 03 Butter Chicken Tagliatelle
- 04 Lamb Ribs with Lemak Chili Padi





OR A MAIN COURSE

- Sakura Chicken with Wild Mushrooms
- 02 Halibut with Assam Nyonya Beurre Blanc
- O3 Angus Steak Bites with Pomme Purée +8
- 4 Roasted Squash with Spring Onion Yogurt



END WITH A DESSERT OF THE DAY 38 PER PAX

SMALL PLATES



Plates made for individual grazing.

02

Whipped Smoked Bottarga



Silky smoked mullet roe whipped to a delicate mousse, lifted with wakame and a touch of chili. Served with warm, crisp flatbread.

Salmon Carpaccio on Toast 🔊 🏰 12



Delicate slices of house-cured salmon over smooth avocado purée, topped with tangy acar, zesty lime chili, and pickled shallots on toasted sourdough.

Grilled Jumbo Prawns with Laksa Lobster Bisque Sauce



Grilled jumbo tiger prawns (100g/prawn) nestled on a bed of rich laksa lobster bisque sauce, finished with garlic oil, chives, and a crunchy breadcrumb topping.

Add On +4 for Ikura

Foie Gras de Canard

18

Pan-seared foie gras served on toasted spinach bread, paired with bright lemon marmalade and a brush of rich vincotto. Add On +12 for two portions





Summer Gazpacho

A chilled medley of pineapple and tomato, lifted with turmeric and lemongrass, topped with crunchy croutons and a drizzle of extra virgin olive oil.

Laksa Bisque



A rich, creamy laksa-inspired bisque infused with hae bee hiam for a punch of spice and umami, finished with fresh chives.



SHARING STARTERS

Grilled Spanish Octopus 26

Tender Spanish octopus tentacle grilled and served with savory buttery cashew emulsion, tangy pickled fennel, juicy cherry tomatoes, and a bright citrus twist.

Battered Chicken with Sambal Ijo

Crispy battered chicken thigh served with our in-house spicy sambal ijo and creamy sriracha aioli.

Crisp Calamari with Turmeric Mayonnaise

Golden-fried calamari served with zesty turmeric mayonnaise and a squeeze of fresh lime for a bright, tangy kick.



Steamed Blue Mussels & Venus Clams (For 2-3 Pax)

14

Plump Australian blue mussels and local Venus clams gently steamed in a savory kombu broth, served with a selection of breads to soak up every drop.

Artisanal Bread Basket

A medley of butter brioche, sourdough baguette, and spinach roll. A perfect accompaniment to soups and any dishes with sauces.

Add On +\$2 for Truffle Butter

Truffle Fries 🔗

Crispy shoestring fries tossed in truffle oil, topped with shaved Parmesan cheese, and served with creamy garlic

9

15





FUSION PASTAS

Asian Inspired, Perfectly Twirled.

Cloud Curry Pasta



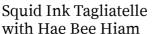
A fluffy potato foam "cloud" floating over al dente pasta with mildly spiced Japanese curry, served with crispy chicken thigh — our pasta twist on the viral Korean cloud curry udon.

Add On +6 for Battered Soft Shell Crab

King Prawn Aglio Olio with Crab Remoulade



Classic aglio olio served with grilled king prawns, topped with spiced crab remoulade and a punch of hae bee hiam for a savory and spicy finish. Add On +\$4 for Ikura



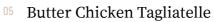
Al dente tagliatelle tossed with tender fresh squid and our in-house sotong masak hitam sauce. Topped with crispy hae bee hiam for a spicy kick and served with grilled king prawns.

Add On +\$4 for Ikura





Tender Australian lamb ribs served over pasta, tossed in a rich and creamy in-house lemak chili padi sauce. A bold fusion of spice, heat, and indulgence.



19

Silky tagliatelle coated in rich, creamy butter chicken sauce, topped with crispy golden chicken thigh and a sprinkle of fresh chives. Comfort food with a twist!

Add On +\$6 for Battered Soft Shell Crab

Wild Mushroom Tagliatelle



19

Classic tagliatelle tossed in a rich porcini cream, with sautéed wild mushrooms, buttery golden crumbs, and a sprinkle of chives for that perfect earthy finish.



MAIN COURSES

The stars of your dining table







36

Perfectly baked barramundi paired with our house-made sambal tempoyak, a unique blend of chili heat and tangy tempoyak (fermented durian). Served on creamy Parmesan cauliflower risotto and topped with a touch of lumpfish caviar for a briny finish.

Must-have for durian lovers!





MAIN COURSES

The stars of your dining table





Flaky halibut served with a tangy, buttery Assam Nyonya beurre blanc, charred broccolini, and baby potatoes for a fresh, delicate finish.

Pan Roasted Sakura Chicken

30

Juicy pan-roasted sakura chicken leg served with creamy mashed potatoes and cauliflower mousse, finished with a rich, earthy morel jus.

Roasted Squash with Spring Onion Yoghurt



24

Sweet roasted butternut pumpkin served with a cool, tangy spring onion yogurt, topped with toasted almonds for a nutty crunch.

05



04 Steak Diane



48

A French classic - Black Angus ribeye served with creamy mashed potatoes, sautéed wild mushrooms, and a rich mustard beef jus.

Recommended Doneness: Medium Rare

Rack of Lamb



40

Tender milk-fed lamb rack served with velvety mashed potato, sweet roasted butternut, and a fresh gremolata for a bright, zesty finish.

Recommended Doneness: Medium

Butter Roasted Cauliflower with Hazelnut Pesto



26

Melt in the mouth butter-roasted cauliflower tossed with nutty hazelnut pesto, finished with Parmesan, fragrant breadcrumbs, and a sprinkle of fresh chives.

Optional Add Ons To Complete Your Meal







Sautéed Wild Mushrooms 12

Hokkaido Surf Clam Salad

SWEET ENDINGS

Save room for happiness

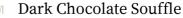






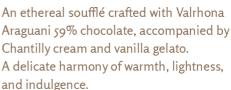
SWEET ENDINGS

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18





New York Toffee Cheesecake

12

A luxuriously smooth New York–style cheesecake layered with buttery toffee, finished with a golden caramel glaze and a sprinkle of chocolate shavings.



03 Mango Panna Cotta

13

Silky oat milk panna cotta paired with a vibrant mango-passion fruit compote, balancing creamy indulgence with bright tropical freshness. A light and refreshing finale to any meal.



04 Vanilla Profiterole

14

Generously sized, fluffy choux puff stuffed with creamy vanilla gelato, drenched in hot chocolate-coffee sauce, and sprinkled with crunchy almond florentine plus a sweet honeycomb crumble.

A bold dessert with a little crunch, a little melt, and a lot of joy.



MOCKTAILS

All the spirit, none of the spirits.







Unveiled from a smoking chest, this enchanting mocktail combines Glen Dochus West Coast Blend with the floral lift of elderflower, the zesty brightness of calamansi, and the crispness of apple.

Truly a theatrical sip of refreshment and wonder.





MOCKTAI



Litchi Papilllon 🏰 Lychee, Yuzu, Flower Blossom, Ginger Ale

15



Singapore Sling Mango, Pineapple, Chai,

Grenadine

15



Tropical Thunder

Pineapple, Cranberry, Red Fuji apple, Hibiscus Tea

12



Sunset Cooler

Passionfruit, Orange Juice, Grenadine, Soda

15





Classic Mojito

Fresh lime, Mint, Soda

10



12

BEVERAGES

Sip the moment.



Cellars - Torres Natureo

<u>Garnacha-Syrah</u> Glass: 15/ Bottle : 68 Strawberries & Raspberry Notes. Smooth Finish. Semi- Dry

White Muscat Glass: 15/ Bottle : 68
Orange Blossom & Apple Notes. Citrusy
Finish Semi-Dry

<u>Sparkling - Semi Seco</u>

Apple & Citrus Notes. Full Bodied. Long
Finish. Semi-Dry

9.5

Boutique Teas*

Singapore Dream

Black Tea, Red Rose Petals, Lemon Peel, Marigold Flower Petals

Secrets Of Singapore

Jasmine Green Tea, White Tea, Mango Flakes, Safflower Petals, Red Rose Petals, Gojiberry

Strawberry Cream

Decaf. Hibiscus Petals, Rosehip Peel, Apple Pieces, Orange Peel, Strawberry Slices

Chamomile Dream

Decaf. 100% Spring Harvested Chamomile Flowers



Juices/Soft Drinks/Waters

<u>Orange / Apple / Pineapple / Lime / Mango Juice</u>	C
Coke / Coke Zero / Ginger Ale / Sprite	5
San Pellegrino Sparkling / Acqua Panna Still	8



Coffees & Alternatives*

<u>Espresso</u>	4
<u>Long Black</u>	6
<u>Cafe Latté</u>	7
<u>Cappuccino</u>	7
<u>Dirty Matcha Latté</u>	8
<u>Mocha</u>	8
<u>Matcha Latté (Decaf)</u>	7
<u> Hot Chocolate (Decaf)</u>	7
Babyccino (Decaf)	5