

A La Carte

Small Bites

11am - 9.30pm

Jicama Pie Tee 4
braised jicama and chilli

Butternut Squash 4
tahini and lemon zest

Potato Pave 4
garlic toum and chives

Gallagher's Oyster 12
mignonette foam and finger lime caviar

Razor Clam 16
baifun uni, jyu cheung fan, soy garlic kombu fish broth

Langoustine Tartare 12
chaе nam pla on rice crackers with oscietra caviar

Gai Galae 6
grilled skewered coconut curry chicken

Bone Marrow Toasts 18
crispy herbed crumb and shokupan bread

Seafood & Meat

11am - 9.30pm

Ah Nya's Fish Curry 34
barramundi fillet cooked in an heirloom spice paste

Grilled Octopus 28
abrolhos island octopus grilled with kicap manis

Chicken Kapitan Curry 24
kaffir lime, candlenut, potatoes, coconut curry

Rawon 32
grain-fed beef cheeks cooked with buah keluak and tamarind

Snow Cod & Leek 48
steamed cod, crispy leeks and mussel veloute

Whole Dover Sole 58
pan-seared with meuniere sauce and served with hollandaise

Seared Venison Loin 68
foie gras, port wine sauce and crispy potatoes

Dry-Aged British Longhorn Prime Rib 88
500g grilled over burning coals and embers of apple wood,
served with red wine sauce and horseradish cream

Accompaniments

11am - 9.30pm

Seafood Chowder 18
smoked haddock, clams, chorizo, potatoes & carrots

Bakwan Kepiting Soup 12
crab and chicken meatball soup with bamboo shoots

Smoked Milkfish Soup 12
radish, mustard frills, tomatoes, ladies' fingers in tamarind soup

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Grilled Courgette 18
warm yoghurt and green sorrel butter

Roasted Asparagus 16
pistachio pesto and lemon zest

Tempeh Orek 14
green beans, fried tempeh in kicap manis, chilli

Baby Jackfruit Gulai 16
geylang serai nangka, spice paste, coconut milk

Green Starfruit Sambal 6
assam, belacan and calamansi

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Roasted Potatoes 8

Thick Cut Chips 8

Nasi Ulam 6

White Rice 2

Dessert

11am - 9.30pm

Sago Gula Melaka 4
with pandan and coconut milk

Barley Sorbet 6
passionfruit coulis and honey biscuit

Princess of the Straits 10
puteri salat and salted gula jawa ice cream

Mango & Coconut Mille-Feuille 12
lemongrass jelly and lime zest

Apple & Blackberry Crumble 12
served with blackberry sorbet and lemon curd

Chapman's Trifle 16
syllabub cream, rhubarb, sherry, brandy and pistachios

Eton Mess 12
raspberry cream with meringue and raspberry sauce

Sticky Toffee Pudding 10
served with vanilla bean ice cream and toffee sauce