6 Dish Experience

Yellow fin tuna ceviche, pomelo and shrimp cracker
Pan-seared shrimps, marinated pomelo and mango dressing
Indonesian chicken satay with peanut sauce
Pan-seared barramundi fish, purple potato,
corn, fennel salad and saffron sauce

Grilled beef tenderloin, thyme jus, pumpkin purée and green asparagus

Banana beignets and cream cheese ice cream

165 per person

Enhance your Pure 6 Dish Experience with our famous sharing lemon meringue tart for an additional 30 per person (minimum 2 set menus)

Sharing Lemon Meringue Tart Plated on your table

Macaroons
Lemon curd
Meringue
Baked crumble

Strawberry sauce Chocolate sauce Vanilla custard Macerated fruits

100 per person



Starters

Asparagus, goat cheese mousse and veal bacon (D) Pan-seared shrimps, marinated pomelo and mango dressing (S) Grilled lemongrass marinated beef salad, lotus root and star fruit (D) Yellow fin tuna ceviche, pomelo and shrimp cracker (S)	40 45 45 50
Rice & Noodles	
Prawn and pineapple fried rice (S, N)	55
Stir-fried vermicelli with king crab meat and bean sprout (S)	60
Mains	0.5
Pan-seared barramundi fish, purple potato, corn and fennel salad and saffron sauce (D)	85
Chicken teriyaki, glazed broccoli and nut sticky rice (N)	85
Roasted red duck curry, grapes and saffron rice (D)	85
Grilled lamb rack, bread dumpling and Asian vegetables (D)	95
Grilled beef tenderloin, thyme jus, pumpkin purée and green asparagus	95
Desserts	
Banana beignets and cream cheese ice cream (D, N)	30
Strawberry bombe alaska and macerated fruits (A, D, N)	30
Lemon meringue tart (D,N)	30

