

MENU

\$98++ per person

Seabass Sev Puri

Nimbu Chunda, Kairi Chutney, Pickled Chillies

B**F Podi Tartare

Dosa Crisps, Tamarind Dressing, Smoked Egg Yolk

Squash Blossom Pakora Chaat

Khatta Meetha Kaddu, Goat Cheese Dahi, Besan Chutney

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Butter Garlic Crab Hopper

Soft-Cooked Egg, Pickled Onions

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Extra Special Triple Schezwan Rice

Crispy Duck Breast, Foie Gras Manchurian,
Schezwan Chutney, Smashed Cucumbers

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Coffee Rasgulla Sundae

Rum - Mascarpone Ganache, Salted Caramel Ice-Cream,
Toasted Almond Brittle

Menu may be subject to change.

COCKTAILS

The Bar opens from 4pm

\$25++ per glass

Waiting List

Coconut Fat-Washed Silver Tequila, Curry Leaf Soda

Regal

White Rum, Pandan, Cucumber & Watermelon Soda

Good Boi

Gin, Dry Vermouth, Pickled Tomato, Tomato Water

Bakery Run

Aged Rum, Whisky, Falernum, Cherry, Chocolate Milk

Hot Idea

Chilli Crisp-Infused Reposado Tequila, Passionfruit,
Honey-Mustard

