



食拿酒總
SYNTHESIS

FOOD MENU

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HAPPY HOUR

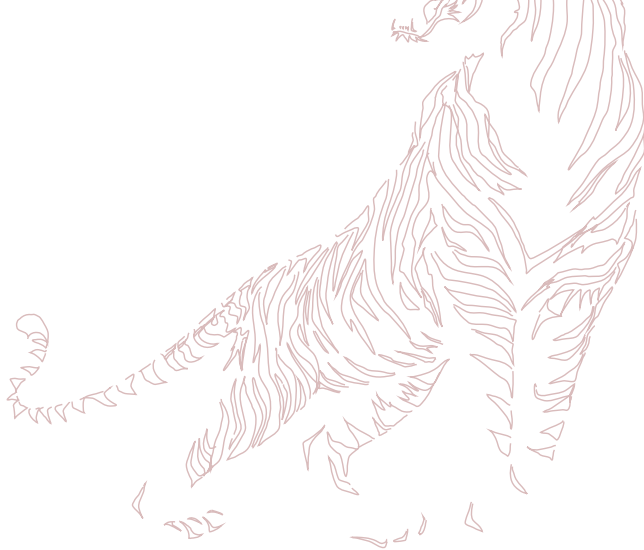
ENJOY **20% OFF** YOUR TOTAL BILL

4pm - 6pm Monday to Thursday



T&Cs Apply

DINNER



Cold Plates

- 'THREE CUP' HYOGO OYSTERS (1/2 DOZEN)** 30
Sesame Oil, Soy Sauce, Rice Wine, Garlic Chips, Ginger, Basil Infused Goma Oil
- "YANG" HERBAL CHICKEN ROLL** 22
Poached Chicken Roulade, Ginseng Broth, Drunken Jelly, Goji Berry
- XO CHINESE SAUSAGE PANI PURI (C)** 22
Mentaiko Taramasalata, Lapcheong Bolognese, Gherkin Bits
- CHILLED "MALA" PORK BELLY** 16
Marinated Celtuce, Roasted Sesame
- HOKKAIDO SCALLOP CEVICHE** 24
Shiso Emulsion, Flour Crisp, Marinated Tomatoes

Bar Bites

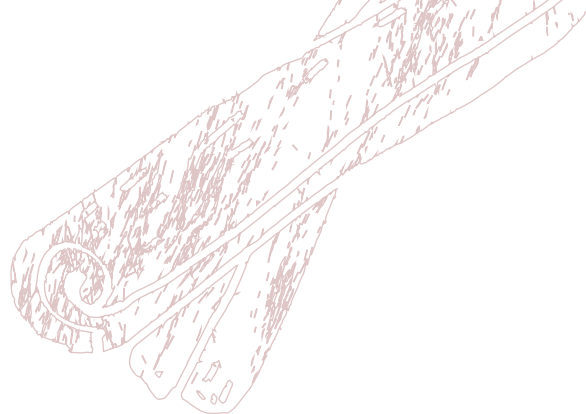
- SOUR PLUM SPICED DUCK LEG (3 PCS)** 14
Pickled Shallots, Spiced Plum Powder
- IKURA PAPADUM** 14
Curry Aioli, Ikura, Tobiko
- DUO OF MUSHROOMS (V)** 16
Seasonal Mushroom, Nori, 'Jin Sha' Crumble
- "XIA HUA" CHARCOAL YOU TIAO** 18
Prawn Paste, Honey Pineapple, Green Apple, Rojak Sauce, Ginger Flower
- HAR CHEONG GAI (6 PCS)** 16
- MONGOLIAN FRIED CAULIFLOWER (V)** 13
Battered Cauliflower, Mongolian Sauce

(C) Chef's Recommendation · (S) Spicy · (V) Vegetarian

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX



DINNER



Small Plates

PAN SEARED HOKKAIDO SCALLOPS (C)	24
<i>Hokkaido Scallop, XO Cauliflower Puree, Ikura</i>	
DONG BEI LAMB CHOP (MIN 2 PC)	\$9/PC
<i>US Asparagus, Marinated Chayote Pickle</i>	
ORIENTAL DUCK CROQUETTE (3PC)	15
<i>Charred Onion Aioli</i>	
CHARCOAL - GRILLED JUMBO ASPARAGUS (V)	18
<i>Fermented Beancurd Sauce, Fried Tempeh, Garlic Oil</i>	
HEAVENLY CHAR SIEW	22
<i>Iberico Pork Jowl, Baby Asparagus, Char Siew Glaze</i>	
TEN ESSENCE TEN HEAD ABALONE (6 PCS)	28
<i>“Shi Quan” Herbal Broth, Chinese Shiitake, Jumbo Asparagus</i>	

Pasta

SUAN PAN ZI” TRUFFLE CARBONARA (C) (V)	30
<i>Yam Abacus Seed, Crispy Burdock Root, Wild Mushrooms</i>	
HAINAN CURRY PASTA	26
<i>Spiced Pork Cutlet, Cabbage Roll, Tagliatelle</i>	

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DINNER



Mains

NUTRIENT-RICH COLLAGEN HERBAL POACHED RICE (C) <i>Sakura Chicken, 6 Combination Soup, Egg Floss, Puffed Rice</i>	28
AUSTRALIAN WAGYU BEEF STRIPLOIN (200-250G) (C) <i>Homemade Mash, Broccolini, White Pepper Cream Sauce</i>	38
SLOW COOKED ATLANTIC SALMON (C) <i>Curry Soy Emulsion, Sunflower Seeds Pesto</i>	32
COFFEE GLAZED PORK-HAWK (C) <i>Iberico Tomahawk, Homemade Mash, Broccolini, Archar</i>	32
SPICED DUCK BREAST <i>Smoked Plum Red Wine Reduction, Pickled Chayote, Citrus Gel</i>	30
ROASTED PUMPKIN (V) <i>Confit Pumpkin, Pomme Purée, Tamarind Tomato Emulsion, Masala Spiced Crumble</i>	22

Desserts

KIM JIO <i>Traditional Banana Cake, Goreng Pisang Gelato, Crispy Fritter</i>	14
GREEN APPLE TARRAGON TARTLET <i>Tarragon Creme Brulee, Almond Tart</i>	10
PURPLE SWEET POTATO MOUSSE <i>Tahitian Vanilla Curd, Spiced Cookie</i>	9
BING CHILLING - SINGLE SCOOP <i>Peppermint Herbal Gelato / Honey Osmanthus Gelato / Winter Melon Gelato, Dehydrated Rainbow Bread</i>	6

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