



酒食  
棧拿

SYNTHESIS

食拿酒棧  
SYNTHESIS



ORIENTAL REMEDIES  
CLINIC

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HERBAL REMEDIES  
LUNCH MENU

“ LET FOOD BE YOUR MEDICINE  
AND MEDICINE BE YOUR FOOD. ”

- HIPPOCRATES

Dear Guest,

Embark with us on a culinary journey to wellness with Synthesis x Oriental Remedies Clinic by savouring Herbal Remedies, where we seamlessly blend the wisdom of Traditional Chinese Medicine (TCM) with the delights of everyday dining. Our menu is an invitation to savour the goodness of TCM-infused dishes, empowering you to make wellness an integral part of your daily life.

Through our collaboration, we unlock the potential of TCM principles, showing you that better health can be achieved one delicious bite at a time. Let your taste buds lead you into a sense of clarity and balance with the dishes specially curated to **enhance your energy, increase your productivity and strengthen your immunity**. Join us in celebrating the harmonious fusion of flavour and well-being, bringing you a novel way of experiencing TCM.

Warmly,  
Synthesis x Oriental Remedies Clinic

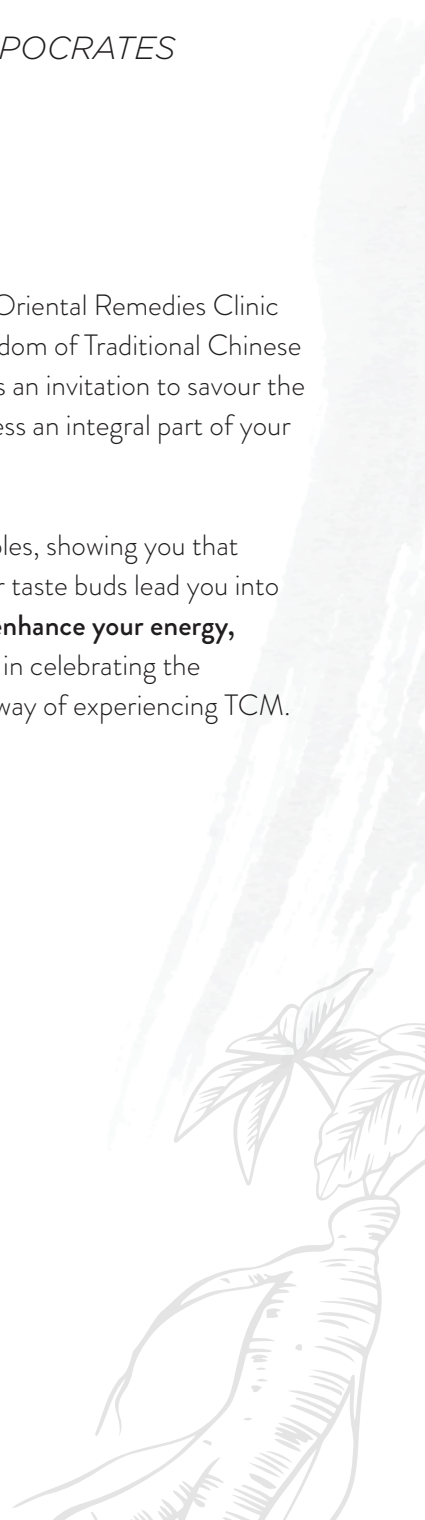
食拿酒棧  
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synthesis.sg | orientalremedies



# 用辛良谱

## HERBAL REMEDIES MENU

### \$38

#### Starters

##### 亚洲香料烤鸭挞

ASIAN SPICED DUCK TARTLET ● ●

*Pulled Duck, Five Spice Powder, Star Anise*

##### 饺子

DUMPLING "JIAO ZI" ● ●

*Cabbage, Mushroom, Herb Chilli*

##### 醉鸡卷

DRUNKEN CHICKEN ROLL ● ●

*Poached Chicken Roulade, Chinese Herbs, Ginseng Jelly*

#### Main (choose one)

##### 香煎陈皮鸡肉

CHICKEN ●

*Seared Chicken Breast, "Chen Pi" Sweet & Sour Sauce,  
Charred Brussel Sprouts, Caramelised Lap Cheong, Haricot Bean*

Or

##### 香煎虫草鱼扒

FISH ● ●

*Pan-Seared Barramundi, Cordyceps Herbal Broth,  
Shimeji Mushroom, Goji Berry*

Or

##### 香烤山楂牛扒

BEEF (+8) ●

*Australian Wagyu Beef Striploin, Hawthorn Infused Red Wine Reduction,  
Charred Brussel Sprouts, Caramelised Lap Cheong, Haricot Bean*

#### Dessert

精选蛋糕 ● ● ●

WELLNESS CAKE OF THE DAY

● Enhance Energy ● Increase Productivity ● Strengthen Immunity

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

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



# 用辛良谱 (素)

## HERBAL REMEDIES MENU (V)

### \$38

#### Starters

甜菜根果泥挞

BEETROOT PUREE TARTLET ●

*Beets, Olive Oil*

饺子

DUMPLING "JIAO ZI" ● ●

*Cabbage, Mushroom, Herb Chilli*

五香什锦蔬菜油条

SPICED MIXED VEGETABLE FRITTER ●

*Carrots, Bell Peppers, Potato, Cumin, Parsley*

#### Main

花椰菜排

CAULIFLOWER ● ●

*Cauliflower Steak, Chilli Pepper Miso Glaze, Seasonal Vegetable*

#### Dessert

精选蛋糕 ● ● ●

WELLNESS CAKE OF THE DAY

● Enhance Energy ● Increase Productivity ● Strengthen Immunity

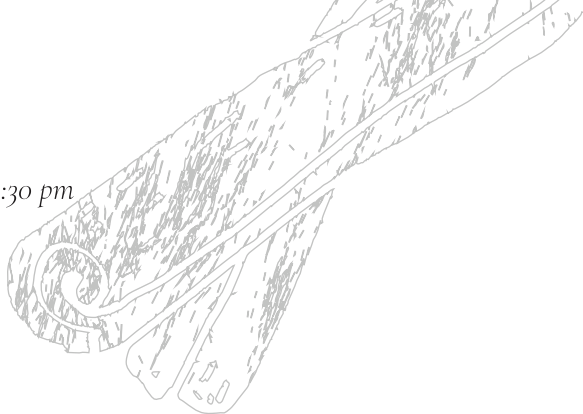
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# LUNCH

11:30 am - 2:30 pm daily. Last order: 01:30 pm



## *Bar Bites*

### **SOUR PLUM SPICED DUCK WINGS (5 PCS)**

*Pickled Shallots, Spiced Plum Powder*

**12**

### **DUO OF MUSHROOMS (V)**

*Seasonal Mushroom, Nori, 'Jin Sha' Crumble*

**16**

### **HAR CHEONG GAI**

*Prawn Paste Chicken*

**16**

### **IKURA PAPADUM**

*Curry Aioli, Ikura, Tobiko*

**14**



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

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# 用辛良谱 - 饮料

## HERBAL REMEDIES MENU

### BEVERAGE

*Choose One*

#### **COFFEE**

*Espresso / Americano / Flat White / Cafe Latte / Cappuccino*

#### **HANDCRAFTED TEA**

*Synthesis House Blend / Peach Oolong / Classic Earl Grey*

#### **MOCKTAIL (+6)**

*Li Bai / Oriental Yuzu / Blue Plum / 'Tao' Tonic*

#### **JUICE (+3)**

*Calamansi / Orange / Pink Guava / Cranberry / Apple / Pineapple*

#### **BEER (+12)**

*Suntory Premium Malt Beer*

#### **RED (+10)**

*Rothbury Estate Shiraz Cabernet Australia*

#### **WHITE (+10)**

*Rothbury Estate Sauvignon Blanc Australia*

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

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