

# NOURISH

## LUNCH MENU

\$31 per person

Lunch Menu

### STARTERS

#### **Chef's Signature Charcoal "Pi Dan" Tofu**

Soybean Tofu, Century Egg Emulsion, Preserved Radish, Chilli Oil

#### **Mentaiko Taramasalata Pani Puri**

Chicken Chinese Sausage Bolognese, Mentaiko, Gherkin, Tobiko

#### **Five Spice Duck Croquettes**

Shredded Confit Duck Leg, Herbs, Bechamel, Burnt Onion Aioli

### SMALL PLATES

CHOICE OF ONE (+9.4)

#### **Signature Confit Cabbage**

Local Cabbage, Red Braised Cordyceps, Brazilian Mushroom, Soy Broth

#### **Pan Seared Hokkaido Scallops**

Hokkaido Scallops, XO Cauliflower Puree, Sea Asparagus Vinaigrette, Caviar

### MAINS

CHOICE OF ONE

#### **Nutrient - Rich Sakura Chicken Herbal Poached Rice**

Six Combination Herbal Soup, Sakura Chicken, Egg Floss, Puffed Rice

#### **Truffle Carbonara "Suan Pan Zi"**

Homemade Yam Abacus Seed, Shimeji Mushroom,  
Truffle Cream Sauce, Burdock Root

#### **Crispy Skin Atlantic Salmon (+6.8)**

Wild Caught Salmon, Curry Soy Emulsion, Sunflower Seed Chimichurri,  
Oyster Mushroom

#### **18-Hours Spiced Braised Beef Cheek 'Ssam' (+8.6)**

Australian Beef Cheek, Fragrant Rice, Seasonal Vegetable

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# BEVERAGES

## COMPLEMENTARY

CHOICE OF ONE

### Coffee

Flat White/ Latte/ Cappuccino/ Americano

### Hot Brew Tea

Synthesis House Blend/ Earl Grey/ Peach Oolong

### Soft Drinks

Coke/ Coke Zero, Sprite, Jia Jia Herbal Tea, Green Tea, Soda

## SUPPLEMENT

### Juices (+2.8)

Pink Guava, Apple, Cranberry, Orange

### House Pour Red / White (+9.4)

Dee Vine Estate Shiraz (Australia)

Dee Vine Estate Sauvignon Blanc (Australia)

### Draught Beer (+9.4)

Suntory Premium Malt (500ml)

Guinness Draught (500ml)

### Not Another Tea (+3.9)

*Indulge in our selection of refreshing mocktails crafted from Gryphon Tea Company exclusive Botany selection, featuring blends rich in natural caffeine or naturally caffeine-free options*

*Caffeine-free*

### **Ease Weary Tension** 定心茶

Calming Spirit, Lime, House Salt Syrup, Tonic

### **Lucid Complexion** 养颜茶

Ethereal Beauty, Rose Water, House Kumquat Blend

*Natural Caffeine*

### **Wellness Protector** 养生记

Miracle Day, Mixed Berries, Mint, Soda

### **Travel Fatigue** 漫游篇

Wanderlust, Passionfruit Cubes, Vanilla, Citrust

# VITALISE

## VEGETARIAN LUNCH MENU

\$31 per person

### STARTERS

#### **Chef's Signature Charcoal "Pi Dan" Tofu**

Soybean Tofu, Century Egg Emulsion, Preserved Radish, Chilli Oil

#### **Mongolian Fried Cauliflower**

Battered Cauliflower, Mongolian Sauce

#### **Charcoal Grilled Jumbo Asparagus**

Jumbo Asparagus, Fermented Beancurd Sauce, Tempeh, Garlic Oil

### MAINS

#### CHOICE OF ONE

#### **Signature Confit Cabbage**

Local Cabbage, Red Braised Cordyceps, Brazilian Mushroom, Soy Broth

#### **Truffle Carbonara "Suan Pan Zi"**

Homemade Yam Abacus Seed, Shimeji Mushroom,  
Truffle Cream Sauce, Burdock Root



# BEVERAGES

CHOICE OF ONE

## Coffee

Flat White/ Latte/ Cappuccino/ Americano

## Hot Brew Tea

Synthesis House Blend/ Earl Grey/ Peach Oolong

## Soft Drinks

Coke/ Coke Zero, Sprite, Jia Jia Herbal Tea, Green Tea, Soda

## Juices (+2.8)

Pink Guava, Apple, Cranberry, Orange

## House Pour Red / White (+9.4)

Dee Vine Estate Shiraz (Australia)  
Dee Vine Estate Sauvignon Blanc (Australia)

## Draught Beer (+9.4)

Suntory Premium Malt (500ml)  
Guinness Draught (500ml)

## Not Another Tea (+3.9)

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*Caffeine-free*

### **Ease Weary Tension** 定心茶

Calming Spirit, Lime, House Salt Syrup, Tonic

### **Lucid Complexion** 养颜茶

Ethereal Beauty, Rose Water, House Kumquat Blend

*Natural Caffeine*

### **Wellness Protector** 养生记

Miracle Day, Mixed Berries, Mint, Soda

### **Travel Fatigue** 漫游篇

Wanderlust, Passionfruit Cubes, Vanilla, Citrust

# ADD-ONS

## ADD ONS

### Chilled 'Mala' Pork Belly (\$16)

Pork Belly, Mala Sauce, Marinated Celtuce, Sesame Seed

### Trio Of Mushrooms (\$14)

Seasonal Mushroom, Nori, 'Jin Sha' Crumble

### Mongolian Fried Cauliflower (\$14)

Battered Cauliflower, Mongolian Sauce

### Sour Plum Spiced Duck Wings (\$14)

Duck Wing, Pickled Shallot, Spiced Plum Powder

## DESSERTS

### Poached Osmanthus Nashi Pear (\$12 Per Person)

Nashi Pear, Red Date & Longan Gelato, White Fungus, Osmanthus Honey

### House-made Chrysanthemum Ginseng

### Gui Ling Gao (\$12 Per Person)

Homemade Herbal Jelly, Chrysanthemum Ginseng Syrup

### Purple Sweet Potato Mousse Cake (\$10 Per Person)

Sweet Potato, Tahitian Vanilla Curd, Spiced Cookie

### Green Apple Tarragon Tartlet (\$12 Per Person)

Caramelised Green Apple, Tarragon Creme Brulee, Almond Tart

