



Presented by  
**OCBC VOYAGE**

**September 2024**

**MENU**

**Uni Egg Tart**

Sambal Belado

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**Baby Cucumber**

Caramelised Lemongrass Chilli | Kaffir Lime | Finger Lime | Cashew Cream

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**Chef's Special**

A Surprise Item by Chef Su

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**T'lur Oscietra Caviar**

Dragon Chive Custard | Scallop Mousse | Razor Clam | Fermented Chilli

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**Yumbah Green Lip Abalone**

Sweet Potato | Buah Keluak

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**House-Made Flatbread**

Full-blood Wagyu | Green Chilli

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**Threadfin**

Kokum | Pearl Meat | Garlic Shoots | Shrimp Floss | Samphire | Garam Masala

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**Stone Axe M9 Wagyu**

Old and New World Peppercorns  
Beef Broth | Bone Marrow | A5 Wagyu

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**"Fried Rice"**

Lardo | Bottarga | Tamarind | Ulam Rajah

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**Taro Ice Cream**

Fermented Rice Wine | Roselle | Sweet Potato

**Petits Fours and Mignardises**

*Menu is subject to change due to availability and seasonality of ingredients.  
Kindly note that this restaurant is unable to accommodate to vegan diet/menu.*