

DINNER MENU

5:30pm — 10:30pm daily

STARTERS

- ← **Butternut Squash Soup**
Curry Oil, Coconut Foam
- Tomato Decadent** (← option available)
Vanilla Poached Heirloom Tomatoes, Prosciutto, Marinated Melon, Green Olive & Basil Dressing
- ← **Salad**
Variety of Beetroot, Goat Curd, Blood Orange, Candied Walnut, Baby Mesclun, Apple Vinaigrette
- Roasted Veal Bone Marrow**
Escargots, Chimichurri, Crispy Shallot, Toasted Sourdough, Garlic
- Smoked Duck Consommé**
Foie Gras Wonton, Duck Breast, King Oyster Mushroom
- Ⓢ **Spanner Crab Tartare**
Kaffir Lime Mayo, Toasted Thick Maple Brioche, Apple & Seaweed
- ← **House Burrata**
Pomegranate, Jerusalem Artichoke & Pear Crudités, Bee Pollen Sorbet, White Balsamic Pistachio Oil
- Pan Seared Hokkaido Scallop**
Lobster Mango Reduction, Peas, Radish Cake, Saffron Foam, Micro Greens

MAIN COURSES

- Tuna Steak Niçoise**
Confit Oven Dried Tomato, Quail Egg, Anchovies & Green Olive Tapenade, Kenya Beans, Grilled Romaine Heart, New Potato
- Crispy Confit Kurobuta Pork Belly**
Barley, Braised Bamboo Shoot, Black Bean, Sichuan Sauce, Capsicum, Pickled Baby Endive
- Provencal Spring Chicken**
French Yellow Savel Chicken, White Wine Stewed Vine Tomato, Banana Shallot, Olive & Artichoke
- Steamed Cod**
Heirloom Radishes, Assam Lobster Broth, Fried Garlic, Scallion & Coriander Salsa
- Ⓢ **36-hour Sous-vide Lamb Neck**
Spiced Couscous, Harissa Pumpkin, Charred Zucchini, Chermoula, Lamb Jus
- Pan Seared Braised 1824 Wagyu Short Rib**
Charred Leek, Smoked Celeriac Puree, Black Garlic, Shallot Jus
- Xperience Burger**
Wagyu, Foie Gras, Balsamic Roasted Fig Jam, Char Siew Bacon, Smoked Scamorza Cheese, Truffle Fries

FROM THE GRILL

- 18 Squid, Lime Leaf, Coriander 18
 - 20 Tiger Prawn (5pcs), Aioli, Garlic 18
 - 20 Octopus Tentacles, Red Cabbage, Parsley, Dried Chilli 20
 - 20 Whole Red Snapper, Burnt Lemon, Lemongrass, Thai Basil 30
 - 22 Spanish Black Pork Presa 200g 32
 - 22 Grain-fed Angus Sirloin 200g 35
 - 22 Westholme Wagyu Hanging Tender 200g 42
 - 22 Rice-fed Aomori Rib Eye 200g 55
 - 24 Grain-fed Angustus Côte De Bœuf 1kg 105
- Choice of Sauce for the Meat*
Béarnaise, Shallot Jus, Bacon Jus, Veal Jus or Chermoula

SIDES

- 25 Grilled Corn In Beef Fat, Paprika 6
- Potato Mouseline 6
- Sautéed Forest Mushrooms 7
- Honey Glazed Baby Carrots 7
- Creamed Baby Spinach 7
- Charred Leek And Asparagus 8
- Grilled Artichoke, Goat Cheese Crumble 8
- Plain or Truffle Fries 12

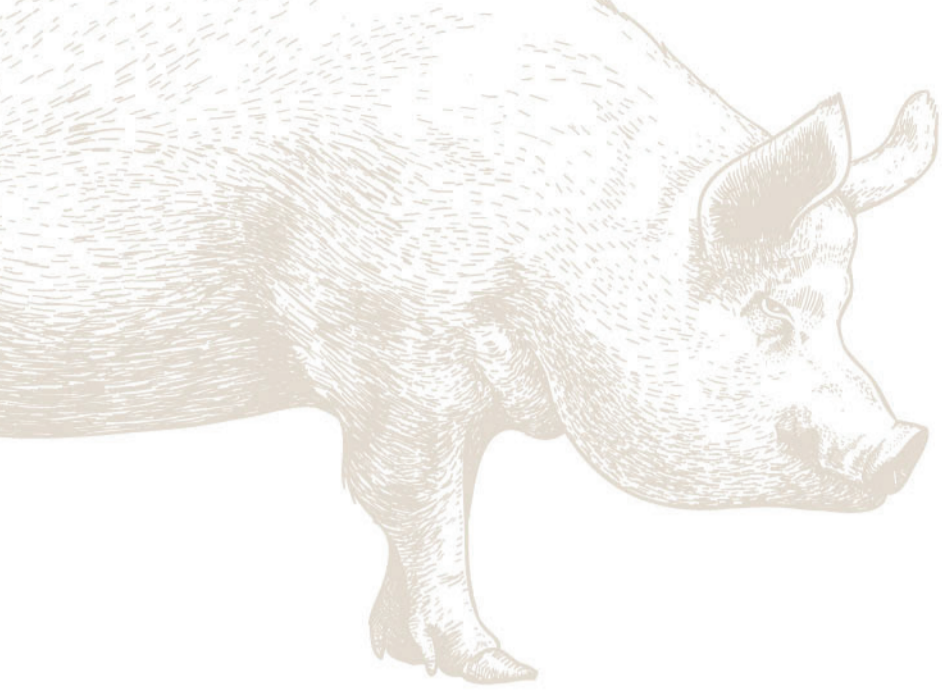
PASTA

- Kamong Chicken Angel Hair** 24
Smoked Chicken Broth, Kampong Chicken Breast, Bok Choy, Lotus Root, Crispy Garlic
- Chili Crab Risotto** 26
Shredded Spanner Crab Claw Meat, Deep Fried Soft Shell Crab, Seaweed Cracker
- Ⓢ **Laksa Spaghetti** 28
Grilled Tiger Prawn, Squid, Mussel

DESSERTS

- Carrot Cake 10
- Strawberry Millefeuille 10
- Chocolate Fudge Cake 10
- Green Tea Opera Cake 10
- Tart Of The Day 10
- Banana Brûlée 10
- Ⓢ Yuzu Magnum 15

Please ask our Ambassadors for the Seasonal Specials.



Xperience
RESTAURANT

