EDEN
RESTAURANT

THE BEGINNING
Great to Share

MESCLUN SALAD WITH PLUM VINAIGRETTE — 18
Mesclun Greens, Cherry Tomatoes, House-Made Plum Vinaigrette

CAESAR SALAD — 22
House-Made Anchovy Dressing, Onsen Egg, Parmesan Snow

ADD
- Crispy Roast Pork — 4
- Smoked Salmon — 6

CHICKEN SATAY (6 PCS) — 24
Ketupat, Fresh Cucumber, Red Onion, Peanuts

SLICED PIG TROTTER MOSAIC — 28
Dark Rice Vinegar Braised Pig Trotter, Zhenjiang Vinaigrette, Crispy Ginger

NYONYA BURRATA CAPRESE — 28
Nyonya Assam Marinated Cherry Tomatoes, Crispy Okra, White Balsamic, Sourdough Toast

BAKED CAMEMBERT — 32
Black Truffle Chinese Olives, Pine Nuts, Sourdough Toast

KAM HEONG OCTOPUS TENTACLES — 32
Green Mango Slaw, Piquillo Emulsion

DRUNKEN FOIE GRAS TERRINE — 32
Port Wine Infused, Tamarind Gel, Mandarin Orange Compote, Granny Smith Apple, Sourdough Toast

SOUPS

FOREST MUSHROOM SOUP — 20
Porcini Mushroom, Sourdough Toast

LAKSA LOBSTER BISQUE — 38
Crispy Wanton Crisp, Lobster, Creamy Laksa

ON THE SIDE

FRENCH FRIES — 12

ADD
- Truffle — 3
- Kichap Manis — 3
- Mentaiko — 3

SOURDOUGH TOAST WITH HERB BUTTER — 12

GRILLED ASPARAGUS WITH HOLLANDAISE & FURIKAKE — 15

DAUPHIN POTATO GRATIN — 15

THE MAIN JOURNEY

KUNG PO ARTICHOKE BARIGOULE — 32
Stir-Fried Artichoke, Chinese Mushroom, Dried Chilli, Cashew Nuts, Garlic Crumbs

EDEN STYLE LAKSA — 38
King Prawn, Hokkaido Scallop, Diamond Clam

CORN-FED CHICKEN RICE RISOTTO — 38
Chicken Rice Style Barley Risotto, Sous Vide Chicken, Ginger Chilli Vinaigrette

SAMBAL IKAN BAKAR (LOCALLY-FARMED BARRAMUNDI) — 38
Cincalok Salsa, Burnt Tomato Chutney, Sakura Ebi, Tempeh Chips

CANTONESE HONEY CHAR SIEW IBERICO PORK COLLAR — 38
Spicy Pineapple, Pickled Red Onion, Seasonal Vegetables

AROMATIC LEMONGRASS GRILLED AUSTRALIAN LAMB RACK — 48
Seasonal Vegetables, Thai-Style Mint Sauce, Fresh House-Grown Mint

RENDANG AUSTRALIAN WAGYU BEEF CHEEKS — 48
8-Hour Slow-Cooked Beef Cheeks, Coconut Sambal, Butter Mashed Potato, Pickled Cucumber

AUSTRALIAN WAGYU BEEF STRIPLOIN (300GM) — 78
Pan-Fried Striploin, Buah Keluak Glaze, Cilantro Chimichurri, Fresh House-Grown Basil

SWEET MEMORIES

CHENDOL CRÈME BRÛLÉE — 20
Pandan Coconut Royale, Caramel Sugar Brûlée, Chendol Gelato

ICE CREAM SANDWICH PARFAIT — 20
Strawberry Parfait, Waffle Biscuit, Berries Coulis

PEANUT ANG KU KUEH — 20
Peanut Butter, Praline Feuilletine, Sesame Ice Cream

TIRAMISU — 24
Mascarpone Mousse, Gula Melaka, Hainanese Black Coffee Liquor Mix

GLUTEN-FREE · DAIRY · DAIRY-FREE · VEGAN · VEGETARIAN · SEAFOOD · NUTS · PORK · SUSTAINABLE

Prices are subject to 10% service charge & prevailing goods & services tax.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

EDEN

BRUNCH INDULGENCE

Daily, 1 September to 31 October 2026
12pm to 4pm

APPETISERS

TRUFFLE & HERB BRIOCHE (V, D) - 12
Silken hummus dip

GARDEN GREENS (V, D) - 18
Crispy Chinese mushroom, croutons
& Mala ranch dressing

HAMACHI KINGFISH TATAKI (S, DF) - 24
Caramelised stone fruit, cured egg,
house-made chilli & rice crackers

SOUP

BUTTER-ROASTED PARSNIP SOUP (V, D) - 18
Flavoured egg, seaweed caviar & parsnip crisps

MAIN COURSES

HOISIN-GLAZED DUCK LEG RILLETTE (D) - 32
Stuffed cromboloni, poached egg,
buttered cereal & rucola salad

MEDITERRANEAN MERGUEZ STEW (D) - 32
Lime crème & crispy sourdough

IBERICO PORK PRESA (D, P) - 38
Crispy potato galette, poached egg,
rucola salad & ginger-soy glaze

SOY-CITRUS BEEF TARTARE (D) - 42
Crispy potato galette, sour red onion & egg floss

HEIRLOOM TOMATO VIERGE (VG) - 24
Coriander baba ganoush, crispy eggplant & flatbread

DESSERTS

CHESTNUT & STRAWBERRY ÉCLAIR (V, D) - 18
Berry compote

CARAMELISED APPLE TARTE TATIN (V, D) - 18
Vanilla ice cream

Dairy (D) / Pork (P) / Seafood (S) / Vegetarian (V) / Vegan (VG) / Dairy-Free (DF)

**Please inform our staff of any dietary requirements or allergies*
**Prices are subject to 10% Service Charge & 9% Goods & Services Tax*

EDEN

EVENING INDULGENCE

4-COURSE AT 88++

Daily, 1 September to 31 October 2026
6pm to 10.30pm

APPETISER

HAMACHI KINGFISH TATAKI (S, DF)

Caramelised stone fruit, cured egg, house-made chilli & rice crackers

SOUP

WILD MUSHROOM VELOUTÉ (V, D)

Seaweed caviar & parsnip crisps

MAIN COURSES

HOISIN-GLAZED DUCK LEG RILLETTE (D)

Stuffed cromboloni, poached egg, buttered cereal & rucola salad

IBERICO PORK PRESA (D, P)

Crispy potato galette, poached egg, rucola salad & ginger-soy glaze

HEIRLOOM TOMATO VIERGE (VG)

Coriander baba ganoush, crispy eggplant & flatbread

DESSERT

CARAMELISED APPLE TARTE TATIN (V, D)

Vanilla ice cream

Dairy (D) / Pork (P) / Seafood (S) / Vegetarian (V) / Vegan (VG) / Dairy-Free (DF)

**Please inform our staff of any dietary requirements or allergies*
**Prices are subject to 10% Service Charge & 9% Goods & Services Tax*

EDEN
RESTAURANT

Kids menu

Mains

Fish & Chips — $14
Crispy Golden Cod Fish with French Fries

Ham & Cheese Macaroni — $14
Creamy Macaroni with Ham & Melted Cheese

Home-made Meat Balls — $14
Tender Meat Balls with Rich Butter Brown Sauce & Grilled Brioche

Smashed Chicken Burger — $14
Chicken Pattie, Fried Egg & Cheddar Cheese with French Fries

Desserts

Cookies Ice Cream Sandwich with Double Dark Chocolate — $10

Caramelised Banana Crepe with Chocolate Sauce — $10

Combo Set $20

2-course meal with a choice of Orange or Apple Juice

For kids 12 years & below.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meat, poultry, seafood or shellfish or eggs may increase your risk of food-borne illness.
Prices are subject to 10% Service Charge and prevailing Goods & Services Tax (GST).

DAIRY SEAFOOD PORK

Wine of the Month

CHAMPAGNE/SPARKLING WINE

	BOTTLE
Giusti Rosalia Prosecco Rose, Veneto, Italy NV	**78**
Taittinger Brut Reserve, Champagne, France NV	**145**

WHITE WINES

	BOTTLE
Robert Mondavi Private Selection Chardonnay, Napa Valley, USA 2022	**88**
Louis Jadot Chablis Cellier du Valvan, Burgundy, France 2023	**115**
Rimapere Plot 101 Sauvignon Blanc, Marlborough, New Zealand 2021	**125**

RED WINES

	BOTTLE
"F" de Fournier Pinot Noir, Loire Valley, France 2024	**88**
"Robert Mondavi Private Selection Cabernet Sauvignon, Napa Valley, USA 2023	**92**
Rocca delle Macie Rosso di Montalcino, Tuscany, Italy 2020	**120**

Inspired Concoctions

COCKTAILS

Tipsy Banana **18**
Crème de Cacao, Galliano, Banana

Umami Clear **18**
Vodka, Soy, Rice Vinegar, Kombu

Pandan Boulevardier **18**
Bourbon, Vermouth, Pandan, Campari

Gun-Goguma **22**
Bourbon, Vermouth, Pandan, Campari

Bibimbap **22**
Whisky, Sesame, Gochujang, Honey, Carrot

Sesame and Yuzu **25**
Whiskey, Lemon Juice, Simple Syrup

Matcha Dots **25**
Gin, Vermouth, Matcha

Pullman Old Fashioned (Prepared Table-side) **56**
Smoked Applewood Macallan Sherry Oak 12 Yrs, Saffron, Orange Bitters

Classic Concoctions

COCKTAILS

Mojito **22**
Fresh Mint Leaves, Lime Juice, Sugar, Rum, Soda Water

Margarita **22**
Tequila, Lime Juice, Orange Liqueur

Old Fashioned **22**
Whiskey, Sugar, Angostura Bitters

Manhattan **22**
Whiskey, Sweet Vermouth, Angostura Bitters

Daiquiri **22**
White Rum, Lime Juice, Sugar

Whiskey Sour **22**
Whiskey, Lemon Juice, Simple Syrup

Negroni **22**
Gin, Sweet Vermouth, Campari

Cosmopolitan **22**
Vodka, Triple Sec, Lime Juice, Cranberry Juice

Singapore Sling **22**
Gin, Cointreau, Cherry Liqueur, Lime, Pineapple, Bénédictine, Angostura Bitters

MOCKTAILS

Classic English Breakfast **11**
Tahitian Lime

Not So, Classic Earl Grey **11**
Vodka, Vanilla Syrup, Fresh Mint Leaves

Sunny Pine **12**
Pineapple Juice, Lemon Juice, Soda, Cinnamon

Lemongrass Splash **12**
Soda, Basil, Lime Juice, Ginger, Lemongrass

Plumie Roselle **12**
Roselle, Sour Plum, Lime Juice, Soda, Honey

Wines by The Glass

BUBBLES

	GLASS
Soligo Prosecco Brut DOC, Treviso, Italy NV	**19**
Pommery Brut Royal Champagne, France NV	**30**

ROSÉ

	GLASS
Commanderie de Peyrassol La Croix de Peyrassol Rosé IGP Méditerranée France 2024	**22**

WHITE WINES

	GLASS
Pikes Hills & Valleys Riesling, Clare Valley, Australia 2023	**21**
Lawson's Dry Hills Sauvignon Blanc, Marlborough, New Zealand 2024	**21**
Amisfield Pinot Gris, Central Otago, New Zealand 2023	**27**
Domaine Maurice Tremblay Chablis, Burgundy, France 2023	**28**

RED WINES

	GLASS
Altos Las Hormigas Malbec, Mendoza, Argentina 2021	**23**
Plantagenet Lion's Circle Shiraz, Great Southern, Western Australia 2020	**23**
Punt Road Pinot Noir Yarra Valley, Australia 2023	**25**
Merelo, Colchagua Valley, Chile 2019	**25**
Rémy Ferbras Châteauneuf-du-Pape Rhône, France 2020	**34**

Prosecco, Champagne & Rosé Wines

BUBBLES

	BOTTLE
Soligo Prosecco Brut DOC, Treviso, Italy	**72**
Bottega Prosecco Millesimato Brut, Veneto, Italy	**75**
Pommery Brut Royal Champagne, France	**146**

ROSÉ WINE

	BOTTLE
Livazur Rosé, Côte d'Azur, France 2022	**80**
Gerard Bertrand, Cotes Des Roses, Languedoc, France 2023	**89**
Majella Melody, Coonawarra, South Australia 2020	**98**
II Borro Rose Del Borro IGT, Tuscany, Italy 2020	**99**

White Wines

SAUVIGNON BLANC

	BOTTLE
Lawson's Dry Hills, Marlborough, New Zealand 2021	**80**
Catalina Sounds, Marlborough, New Zealand 2022	**95**

PINOT GRIGIO

	BOTTLE
Ruffino Lumina IGT, Tuscany, Italy 2023	**88**
St. Michele Appiano, Alto Adige, Italy 2024	**102**
Amisfield, Central Otago, New Zealand 2023	**105**

RIESLING

	BOTTLE
Pikes Hills & Valleys, Clare Valley, Australia 2023	**92**

CHARDONNAY

	BOTTLE
Domaine Joseph Faiveley, Bourgogne, France 2021	**114**
Louis Jadot Chablis, Burgundy, France 2023	**115**
Cloudy Bay, Marlborough, New Zealand 2023	**125**
Domaine Maurice Tremblay, Burgundy, France 2023	**125**

OTHER WHITES

	BOTTLE
Paul Mas Claude Val IGP Pays DOC, Languedoc-Roussillon, France 2021	**99**
Les Centenaires La Bergerie Blanc AOC, Costières de Nîmes, France 2020	**129**

Red Wines

PINOT NOIR

	BOTTLE
Robert Mondavi Private Selection, Napa Valley, USA 2022	**102**
Punt Road, Yarra Valley, Australia 2023	**125**
Rimapere, Marlborough, New Zealand 2022	**128**

MERLOT

	BOTTLE
Villa Maria EarthGarden, Hawke's Bay, New Zealand 2021	**80**
Odfjell Armador, Maipo Valley, Chile 2022	**90**
Merelo, Colchagua Valley, Chile 2019	**98**

MALBEC

	BOTTLE
Altos Las Hormigas, Mendoza, Argentina 2021	**90**
Susana Balbo Crios, Mendoza, Argentina 2022	**96**

CABERNET SAUVIGNON

	BOTTLE
Odfjell Armador, Maipo Valley, Chile 2022	**90**

SHIRAZ

	BOTTLE
Mitolo Jester, McLaren Vale, Australia 2021	**92**
Kaesler Reach for the Sky, Barossa Valley, Australia 2018	**120**
Plantagenet Lions' Circle, Great Southern, Australia 2020	**125**

OTHER REDS

	BOTTLE
Carpineto Chianti Classico DOCG, Tuscany, Italy 2020	**98**
Château Loumelat Rouge, Bordeaux, France 2022	**98**
Château Maucoil, Côtes-du-Rhône Villages, Rhône, France 2021	**105**
Rémy Ferbras Châteauneuf-du-Pape, Rhône, France 2020	**135**

Spirits

GIN

Barton Gin, London	**16**
Brass Lion Singapore Dry, Singapore	**18**
Suntory Roku, Japan	**18**
Brass Lion Pahit Pink, Singapore	**18**
Hendricks's, Scotland	**20**
Monkey 47 Dry, Germany	**20**
No.3 London Dry, London	**20**
The Botanist Islay Dry, Scotland	**20**
Brass Lion Butterfly Pea, Singapore	**20**
Four Pillars Bloody Shiraz, Australia	**20**
Fords London Dry, London	**22**
Seekers Mekong Dry, Cambodia	**22**
Tanqueray London Dry, London	**22**

VODKA

Absolut Blue, Sweden	**16**
Grey Goose Original, France	**16**
Belvedere Pure, Poland	**18**

R U M

Bacardi Carta Blanca, Cuba	**16**
Camikara 3 Years, India	**21**
Camikara 8 Years, India	**23**
Rhum St Beach Au, Guadeloupe	**24**

Agave

Tequila is distilled from fermented juices deriving from the hearts of the blue agave plant. The liquor gets its name from a small town of tequila located in the state of Jalisco, where production started more than 400 years ago.

Blanco - Un-aged or aged less than 2 months

Reposado - Aged a minimum of 2 months but less than a year in oak

Anejo - Aged a minimum of a year but less than 3 years in oak

T E Q U I L A

GLASS

Jose Cuervo Gold	**16**
Espolon Blanco	**18**
Patron Silver	**20**
Herradura Blanco	**20**
Patron Reposado	**23**
Herradura Reposado	**23**
Patron Anejo	**26**
Herradura Anejo	**26**

BOURBON & WHISKEY

	GLASS
Jim Beam, Kentucky	**16**
Maker's Mark, Kentucky	**18**
Buffalo Trace, Kentucky	**18**
Jack Daniel's Old No. 7, Tennessee	**19**
Wild Turkey Rye, Kentucky	**20**
Old Forester Single Barrel, Kentucky	**20**
Jack Daniel's Single Barrel Select, Tennessee	**20**
Woodford Reserve, Kentucky	**20**
Michter's Small Batch Bourbon, Kentucky	**22**

WHISKEY

	GLASS
Johnnie Walker Black Label, Blended Scotch, Scotland	**18**
Nikka From the Barrel, Japanese Whisky, Japan	**18**
John Jameson, Irish Whiskey, Ireland	**18**
Thomson Two Tone, Blended Whisky, New Zealand	**18**
Monkey Shoulder, Blended Scotch, Scotland	**19**
Chivas Regal 12 Year Old, Blended Scotch, Scotland	**20**
Naked Malt, Blended Malt Scotch, Scotland	**20**
Laphroaig 10 Year Old, Single Malt Scotch, Islay	**21**
Auchentoshan Three Wood, Lowland Single Malt Scotch, Scotland	**22**
Michter's US*1, American Whiskey, USA	**22**
Balvenie DoubleWood 12 Year Old, Speyside Single Malt Scotch, Scotland	**23**
BenRiach The Twelve, Speyside Single Malt Scotch, Scotland	**23**
Thomson Manuka Smoke Full Noise, Australian Whisky, Australia	**23**
BenRiach The Smoky Twelve, Speyside Single Malt Scotch, Scotland	**24**
GlenDronach 12 Year Old, Highland Single Malt Scotch, Scotland	**26**
Glenfiddich 15 Year Old, Speyside Single Malt Scotch, Scotland	**26**

Lagavulin 16 Year Old, Islay Single Malt Scotch, Scotland	**26**
Yamazaki Distiller's Reserve, Japanese Whisky, Japan	**26**
Highland Park 15 Year Old, Island Single Malt Scotch, Scotland	**28**
Glenfiddich 18 Year Old, Speyside Single Malt Scotch, Scotland	**29**
The Macallan A Night On Earth, Speyside Single Malt Scotch, Scotland	**30**
Hibiki Harmony, Japanese Whisky, Japan	**30**
The Macallan Double Cask 12 Year Old, Speyside Single Malt Scotch, Scotland	**30**
The Macallan Double Cask 15 Year Old, Speyside Single Malt Scotch, Scotland	**32**
Indri Trini Single Malt, Indonesian Whisky, Indonesia	**32**
Glenfiddich 21 Year Old, Speyside Single Malt Scotch, Scotland	**32**
The Macallan Sherry Oak 12 Year Old, Speyside Single Malt Scotch, Scotland	**33**
Highland Park 18 Year Old, Island Single Malt Scotch, Scotland	**37**
The Macallan Double Cask 18 Year Old, Speyside Single Malt Scotch, Scotland	**42**
Johnnie Walker Blue Label, Blended Scotch Whisky, Scotland	**47**

COGNAC

GLASS

Hennessy V.S.O.P, France	**20**
Rémy Martin V.S.O.P, France	**20**

LIQUEUR

GLASS

Jägermeister, Germany	**15**
Malibu, Barbados	**16**
Limoncello, Italy	**16**

GRAPPA

GLASS

Cocchi Grappa Bianca, Asti, Italy	**18**

PORT WINE

GLASS

Taylor's Fine Tawny, Portugal	**16**

BEER

Tiger, Singapore, 320ml	14
Corona, Mexico, 320ml	14
Heineken, Holland, 320ml	15
Brewlander XPA, Singapore, 330ml	16
Brewlander Love, Singapore, 330ml	16
Guinness Stout, Ireland, 320ml	19

DRAUGHT BEER

	HALF	FULL
Kirin, Japan	14	18

SOFT DRINKS

Coke	10
Coke Zero	10
Sprite	10

THIRST QUENCHERS

Fresh Thai Coconut	12
Fresh Orange Juice	12
Fresh Green Apple Juice	12

WATER

Blupura Still (free-flow per guest)	3
Blupura Sparkling (free-flow per guest)	3

PREMIUM WATER

Acqua Panna, 750ml	14
San Pellegrino, 750ml	14

Coffee

In collaboration with Robert Timms, we proudly present the Sustainable Blend — thoughtfully sourced and expertly roasted to reflect a shared commitment to responsible practices and environmental stewardship.

Rainforest Alliance Certified, this ethically sourced coffee celebrates the journey from bean to cup, honouring the farmers, communities and landscapes behind every harvest. More than simply a blend, it represents genuine relationships and conscious choices — proving that exceptional flavour and meaningful impact can go hand in hand.

ROBERT TIMMS COFFEE

Espresso A 0g sugar	8
Macchiato A 1g sugar	9
Americano A 0g sugar	9
Flat White / Latte / Cappuccino C 0g sugar	10
Mocha D 4g sugar	10
Hot Chocolate D 4g sugar Choice of Alternative Milk (Oat, Soy, Low Fat Milk)	10

Tea

TWG TEA'S COLLECTION

TWG Tea offers an exclusive collection of over 1,000 premium teas from the world's finest estates. Sourced directly from renowned gardens, TWG Tea crafts bespoke blends and limited editions, ensuring exceptional quality, freshness, and consistency with every harvest.

TWG TEA

Chamomile **11**
Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

Earl Grey **11**
A legendary grand classic, this fragrant black tea is richly infused with the finest TWG Tea Bergamot.

English Breakfast Tea **11**
A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk.

Grand Jasmine Tea **11**
An outstanding green tea blended with superior TWG jasmine blossoms. The infusion is delicate and refined and gives an enveloping floral aroma.

Moroccan Mint Tea **11**
A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

Oolong Prestige **11**
A superior TWG blue tea which boasts an aromatic flowery fragrance and a complex and lightly astringent infusion.

Royal Darjeeling **11**
The king of Indian teas, this first flush boasts a remarkable aroma of red berries, with a round and vibrant taste.

Sencha **11**
This fine TWG green tea boasts a subtle yet invigorating taste, and is ideal during or after a meal, as it is rich in Vitamin C and contains little theine.

Vanilla Bourbon Tea **11**
A red tea from South Africa with a rich vanilla, this theine-free blend can be served warm or iced at any time of the day and is perfect for children as well.

ATELIER
LOUNGE & BAR

HAPPY HOUR

12PM to 11PM

1 FOR 1

MOSCATO D'ASTI 22
Bersano Moscato d'Asti DOCG, Monferrato, Italy, 2024

SPRITZ 25
Select one: Aperol, Campari

BEER 20
Stella, Belgium (Bottle)

PROSECCO 30
Bottega Prosecco Millesimato Brut DOC, Veneto, Italy

PREMIUM POUR

WHISKY

- Glendronach 12 Years 38
- Highland Park 15 Years 32

GIN

- Brass Lion Singapore Dry Gin 30
- Melifera Gin, France 30

SPECIALS

BEER BUCKET (5 BOTTLES)

- Stella, Belgium - 40
- Corona, Mexico - 45

COCKTAILS - 15

- Hallertau Old Fashioned
- Hallertau Highball
- Thai Classic Margarita
- Whisky Sour

WINES BY THE GLASS - 15

White

- M. Chapoutier Luberon La Ciboise Blanc, Rhône, France, 2024

Red

- M. Chapoutier Luberon La Ciboise Rouge, Rhône, France, 2025