



# EDEN

## RESTAURANT

### THE BEGINNING

*Great to Share*

<b>HOKKAIDO SCALLOP CEVICHE</b> Burnt Orange, Compressed Apple, Noisette Butter Croutons, Yuzu Miso Glaze	(S) (D)	32
<b>KAM HEONG GRILLED OCTOPUS</b> Green Mango Slaw, Piquillo Emulsion, Rice Puff	(S) (N)	33
<b>BI FENG TANG CRISPY SQUID</b> Pomelo Pulp, Mala Aioli	(S) (N)	28
<b>PLUM BLOSSOM BURRATA SALAD</b> Creamy Burrata, Plum Tomato, Grilled Plum, Hazelnuts, Plum Dressing, Grilled Sourdough	(V) (N) (D)	28
<b>RENDANG QUAIL BREAST BABY ROMAINE SALAD</b> Quail Egg, Parmesan Chips	(S) (D)	28
<b>THAI PAPAYA SALAD</b> Cherry Tomatoes, Fine Beans, Pine Nuts, Dried Shrimp	(S) (G)	25

### MANTOU BAO BUN

<b>SINGAPORE CHILLI CRAB</b> Mozzarella Cheese, Pickled Cucumber	(S) (D)	20
<b>HA CHEONG KAI CHICKEN</b> Green Mango Slaw, Mala Mayonnaise	(S)	20

### SOUP

<b>LAKSA LOBSTER BISQUE</b> Grilled Hokkaido Scallop	(S) (D)	29
<b>WILD MUSHROOM SOUP</b> Croutons, Chives	(D) (V)	20

### ON THE SIDE

<b>FRAGRANT EGG FRIED RICE WITH TOGARASHI</b>	(V)	16
<b>GRILLED ASPARAGUS WITH LEMON ZEST</b>	(VE)	16
<b>CREAMY HAINANESE MAC &amp; CHEESE</b>	(V)	16
<b>KICAP MANIS FRIES</b>	(V)	16
<b>GOMA TOGARASHI GRILLED BROCCOLI</b>	(V) (N)	16

### THE MAIN JOURNEY

<b>TAJIMA BEEF WAGYU STRIPLOIN</b> Soy Caramel Bordelaise, Seasonal Vegetables		68
<b>BLACK ANGUS FLANK STEAK</b> Buah Keluak Sauce, Seasonal Vegetables		49
<b>PAN-FRIED BLACK COD FISH</b> Thunder Tea, Wild Mushrooms, Peanuts	(S) (N) (MSC)	45
<b>PAN-ROASTED SALMON</b> Lemongrass Ginger Sambal, Pomelo Salad	(S) (N) (D)	36
<b>BANGALOW PORK TENDERLOIN</b> Gochujang Apple Glaze, Garlic Crumble	(P)	39
<b>CHARGRILLED LAMB RACK</b> Coriander Yoghurt, Seasonal Vegetables	(G)	49
<b>UNI CITRUS LINGUINE</b> Sakura Ebi, Yuzu Kosho, Tiger Prawn, Ikura Roe	(S) (D)	34
<b>GRATIN CELERIAC</b> Dried Longan, Onion Soil, Soy Béchamel	(VE) (D)	28
<b>BARRAMUNDI PERCIK</b> <i>(Good for Sharing)</i> Tempeh, Long Bean, Tomato, with Kicap Manis Fries and Papaya Salad	(S) (D) (MYGAP)	55

### SINGAPORE'S ICONIC FLAVOURS

<b>SINGAPORE CHILLI CRAB* (2 PERSONS)</b> (S)	88
Golden Chinese Bun, Chilli Crab Sauce	
<b>EDEN STYLE LAKSA</b> (S) (N) (D)	32
Tiger Prawn, Onsen Egg, Mussels	
<b>TRUFFLE-INFUSED CHICKEN BREAST CLAYPOT RICE</b>	38
Broccolini, Ginger Paste, Dark Soya, Chilli	
<b>CHICKEN SATAY</b> (N)	24
Peanut Sauce, Ketupat, Cucumber, Onion	

### SWEET MEMORIES

<b>HOMEMADE BEANCURD ICE JELLY</b> (V) (D)	19
Black Sesame Gelato, Ginkgo Nuts	
<b>PANDAN GULA MELAKA CAKE</b> (V) (D)	17
Sweet Coconut Sauce	
<b>ONDEH ONDEH SUNDAE</b> (V) (N) (D)	17
Gula Melaka, Brownie, Coconut Floss	
<b>SPECIALTY SWEET MEMORIES</b>	17
Please check with service team for available cakes and tarts	

\*These items are not applicable for any discounts.  
Prices are subjected to 10% service charge & prevailing goods & services tax.

(G) (D) (VE) (V) (S) (N) (P) (MYGAP) (MSC)  
GLUTEN-FREE DAIRY VEGAN VEGETARIAN SEAFOOD NUTS PORK CERTIFIED SUSTAINABLE  
If you have any concerns regarding food allergies, please alert your server prior to ordering.

