



EDEN
RESTAURANT

A FARM-TO-TABLE AUTUMN EXPERIENCE

1 – 30 October 2025, Monday -Friday
12 PM – 4 PM

2-COURSE: 48

Choice of 1 Appetiser or Dessert & 1 Main Course

3-COURSE: 58

Choice of 1 Appetiser, 1 Main Course & 1 Dessert

Appetiser

AUTUMN BEETROOT

Salt-Baked Red Beet with Aged Zhenjiang Vinaigrette,
Creamy Burrata & Crusted Sesame Hazelnut

CELERIAC RÉMOULADE

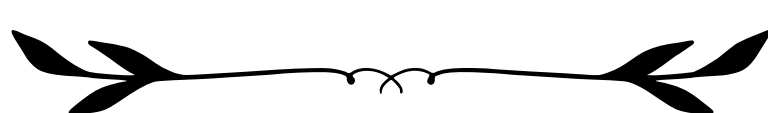
Julienne of Celeriac Rémolade with Spiced Citrus
Smoked Duck Breast & Split Orange Vinaigrette

BABY PINK RADISH CRISP

Roasted Jerusalem Artichoke Velouté with Wanton Crisp

TOPINAMBOUR SALAD

Fresh Baby Radish Salad with
Grilled Prawns, Oriental Thai Chilli & Crispy Kale



Mains

DAIKON & SEASONAL PORK

Honey-Glazed Kurobuta Pork Loin with
Pickled White Radish & Seasonal Vegetables

RATTE CONFIT (ADD 8)

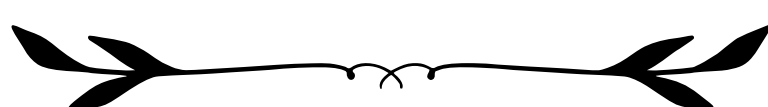
Angus Roast Beef Flank
with Confit Ratte Potatoes & Black Bean Jus

PARSNIP MOUSSELINE

Confit-Cured Salmon with Parsnip Mousseline,
Szechuan Tomato Salsa & Crispy Lotus

KOHLRABI RISOTTO

Arborio Risotto with
Sautéed Kohlrabi, Shaved Manchego & Crispy Quinoa



Dessert

CARROT CAKE

Layered Carrot Cake
with Mascarpone Cheese & Vanilla Gelato

TARO ORH-NEE

Steamed Yam Paste with Ginkgo & Coconut Sauce

*Prices are subject to 10% Service Charge and
9% Goods & Service Taxes (GST).*