



EDEN
RESTAURANT

Flavours of **FALL**

1 to 30 November 2025
Monday to Friday, 12pm to 4pm

2-Course: 48

Choice of 1 Appetiser or Dessert & 1 Main Course

3-Course: 58

Choice of 1 Appetiser, 1 Main Course & 1 Dessert

Appetisers

SWEET POTATO SALAD

Feta Crumb, Dried Cranberries &
Mandarin Orange Mustard Dressing

BAKED FRENCH ONION SOUP

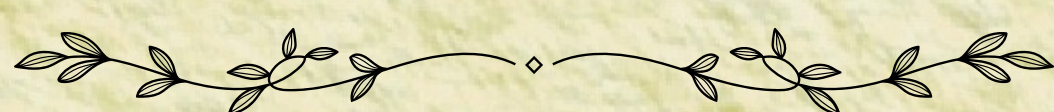
Caramelised Onion in Rich Broth,
Gratinéed with Gruyère, served with Hainanese Toast

DUCK LIVER PARFAIT (ADD 5)

Parfait with Riesling Jelly & Citrus-Longan Compote

BAKED CAMEMBERT TOAST

Blueberry Truffle Honey, Walnut Crumble & Crisp Sourdough



Mains

FIVE-SPICE ROAST SPATCHCOCK

Potato Mousseline & Porcini Mushroom Ragoût

SEA URCHIN RISO PASTA (ADD 8)

Grilled King Prawn, Crispy Tempeh & Parmigiano

GOCHUJANG APPLE-GLAZED PORK JOWL

Butter-Glazed Seasonal Vegetables & Pickled Shallots

BAKED AUBERGINE FRICASSÉE (V)

French Barley, Garlic Crumbs & Smoked Pimento Purée



Desserts

LEMON MERINGUE BLOSSOM TART

Ondeh-Ondeh Gelato

NEW YORK GARDEN CHEESE CAKE

Black Sesame Ice Cream

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