



EDEN

RESTAURANT

THE BEGINNING

Great to Share

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| 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 | | |
| • Crispy Roast Pork |  | ADD 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

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| FOREST MUSHROOM SOUP |   | 20 |
| Porcini Mushroom, Sourdough Toast | | |
| LAKSA LOBSTER BISQUE |   | 38 |
| Crispy Wonton Crisp, Lobster, Creamy Laksa | | |

ON THE SIDE

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| 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

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| 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 |  | 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

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| 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 | | |



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.