



EDEN

Singapore's 61st Birthday Lunch

A refined dining journey through Singapore's culinary heritage, where iconic local flavours are elevated with a premium modern twist.

2-COURSE AT 38++

3-COURSE AT 48++

1 to 31 August 2026
Monday to Sunday, 12pm to 4pm

Appetisers

Crispy Singapore Chilli Crab Katafi (S, D)

Egg Floss, Pineapple Vierge & Ikura

Singapore Laksa Salmon Gravlax (S, D)

Burnt Orange, Crème Fraîche & Toast

Vegetarian Ngoh Hiang (V)

Cucumber Sesame Salad, Bean Curd Skin & Chilli Vinaigrette

Mains

Eden Dried Bak Kut Teh (S, P, D)

Braised Pork Ribs with Confit Garlic Béarnaise,
Crispy Cuttlefish & Herbal Jus

Wagyu Beef Rendang Parmentier (D)

Beef Cheeks, Toasted Coconut Flakes & Butter Potato Mousseline

Tandoori Chicken (D)

Roasted Spiced Chicken with Mint Raita, Pickled Onion &
Butter Garlic Naan

Assam Nyonya Fish (S, DF) +10

Baked Assam Monkfish Cheeks with Heirloom Tomato

Vegetarian Nasi Lemak (N, V)

Sautéed Chinese Abacus Dumpling with
Sambal & Crispy Mushroom

Desserts

Chocolate Milo Choux (D, V)

Milo Craquelin, Kiri Crème & Chocolate Crunchy Pearl

Pandan Nangka Mousse (D, V)

Pandan Chiffon Sponge with
Coconut Strip & Gula Melaka Mousse

Dairy (D) / Seafood (S) / Nuts (N) / Pork (P) / Vegetarian (V) / Dairy-Free (DF)

**30% ALL Accor+ Explorer discount applies*

**Prices are subject to 10% Service Charge & 9% Goods & Services Tax*