

THE  
WATERFRONT

# TO START WITH

## GREEN APPLE CUCUMBER GAZPACHO

Pomegranate & Yogurt Ice Cream refined with Cumin



## IFURU HEALTHY GARDEN GREEN

Quinoa, Broccoli, Cucumber, Cherry Tomato, Pumpkin, Chia Seed, Beetroot & Goma Ponzu



## NANBANZUKE

Salmon, Onion, Chilli & Vegetables



## LEMON RICE WITH AVOCADO TUNA TARTARE

Spicy Mayo & Sesame



## BEEF TARTARE

Dehydrated Egg Yolks, Celery Chips & Smoked Bell Pepper



## CEVICHE CHEFS WAY

Cucumber & Sweet Potato



## SOFT SHELL CRAB BURGER

Bao Bun, Lime, Mayo, Apple & Cabbage



## BANG BANG SHRIMP

Tobiko Caviar



## VEGI GYOZA WITH PONZU

Tobiko Caviar



## CHICKEN BONBON

Salted Caramel & Sweet Corn Powder



## GREEN TEA SOBA NOODLES TEMPURA

Agedashi Sauce & Shichimi



### REEF FISH ROLL

Creame, Leeks, Pok Choi, Nori & Prawn Bisque



### BOUILLABAISSE ASIA STYLE

Clams & Pan Fried Catch of the Day



### MISO SOUP

Tofu, Carrot & Seaweed



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## MAINS COURSE

### STEAMED FISH

Ginger, Chili, Coriander, Fennel, Spring Onion, Pok Choi & Umami Broth



### TERIYAKI CHICKEN

Carrot, Broccoli & Rice



### FILLED EGGPLANT

Tomato, Feta Cheese, Zucchini, Balsamic Oregano Crumble



### HANGZHOU BEEF

with Steamed Rice



### BEEF GYOZA

Cashew Nut Paste, Kaffir Lime Broth & Pok Choi



### RAMEN NOODLES

Vegetables, Egg, Kimchi Broth, Spring Onion & Pork



## MUSHROOM RISOTTO

Fried Enoki



## PORK AND PRAWN UDON OR FRIED RICE

Rice or Udon tossed in Garlic Prawn and Crispy Pork Belly



## LOCAL BONITO FRIED RICE

Carrot, Cabbage, Negi, Japanese Sticky Rice & Garlic Chips



## SEPPIA NOODLES JUMPO PRAWN

Lime, Bell Pepper & Leeks



## OKAYU WITH PORK BELLY

Chestnut & Coriander



# DESSERTS

## LUSCIOUS TIRAMISU

Classic Italian Tiramisu with Espresso-Soaked Ladyfingers, Creamy Mascarpone & a light dusting of Cocoa.



## LOTUS BISCOFF CHEESECAKE

Creamy Cheesecake infused with Lotus Biscoff Spread, set on a buttery Biscoff Biscuit Crust and topped with a smooth Caramelized Cookie Glaze..



## CHOCOLATE LAVA CAKE

Warm Chocolate Cake with a Molten Dark-Chocolate Center, served soft and gooey, with Salted Caramel Ice Cream.



## ROASTED STRAWBERRY CREMEUX

Silky Strawberry Cremeux made with Slow-Roasted Berries for a rich, vibrant, and naturally sweet flavor with Vanilla Ice Cream,



# THE WATERFRONT



TAKE A SNEAK PEEK IF YOU FEEL LIKE SPOILING YOURSELF

## GYOZA | 18

Wagyu Beef & Duck Foie Gras with Balsamic Teriyaki



## MISO BLACK COD | 90

Haricot Beans, Pickled Ginger & Vanilla Miso



## LOCALLY SOURCED LOBSTER | 110

Oven Roasted Lobster Tail, Citrus Den Miso & Coriander Amazu



## SEAFOOD BOARD | 124

Half Tail of Lobster, Catch of the Day, Scallops, Octopus, Jumbo Prawn, Celeric Furikake, Garden Green Salad & Tobiko Beurre Blanc



## GRILLED WAGYU M4-5 TENDERLOIN FILLET STEAK 200G | 115

Wasabi Mashed Potato, Asparagus, Crispy Enoki Mushroom & Soya Garlic Butter



## GRILLED WAGYU MB4-5 RIBEYE 200G | 110

Wasabi Mashed Potato, Asparagus, Crispy enoki Mushroom & Soya Garlic Butter



Prices are quoted in US Dollars and are subject to 10% Service Charge & 17% TGST

Menu prices and menu items are subject to change without prior notice.