

THE
*W*ATERFRONT

TO START WITH

BEETROOT TARTARE

Goat Cheese Ice, Fig Crumble, Egg Yolk, & Apple



IFURU HEALTHY GARDEN GREEN

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



YELLOW FIN TUNA CUBES

Lemon Rice, Lychees, Pine Nut, & Foie Gras



RED SALMON

Apple, Wasabi Gel, Frisee, Roasted Cashew Nuts, & Herb Vinaigrette



BEEF TARTARE

Dehydrates Egg Yolk, Vegetable Chips, & Smoked Bell Pepper



PORK CRACKLINGS

Potato Foam And Crispy Cubes, Baby Spinach, Fried Onion, & Egg



CHICKEN DONUT

Salted Caramel Glace, Garlic, & Infused Chicken Gravy



VEGI GYOZA

Seasonal Vegetables, Ginger, Sesame, & Ponzu sauce



SOFT SHELL CRAB BURGER

Boa Bun, Lime Mayo, & Apple-Cabbage Salad



MAZAMORRA (SPANISH CRÈME SOUP)

Almonds, Garlic, Vinegar, & Olive Oil



MAIN COURSE

DUCK BREAST

Pumpkin, Potato Layer Cake, & Orange Jus



BEEF CHEEK

Potesara, Chili & Coriander Vinaigrette



CARBONARA NEW WORLD

Udon Noodles, Onsen Egg, Spring Onion, & Bonito



DUETT FROM BEEF

Tenderloin Steak, Beef Praline, Parsnip Puree, & Glazed Root Vegetable



PRAWN MEETS PASTA

Bisque Tagliatelle, Grilled Jumbo Prawn, Dumpling, & Spring Onion Oil



PAN FRIED REEF FISH

Prawn Mouse, Sesame Wakame, Braised Daikon, & Umami Broth



YELLOWFIN TUNA FISH STEAK

Pink Fennel, Edamame Puree, Sugar Snap, & Japanese Tare



TERIYAKI CHICKEN

Carrot, Broccoli Fried Rice, Sweet Potato & Teriyaki Sauce



MUSHROOM RISOTTO

Fried Enoki, Walnut, & Parmesan



PORK AND PRAWN FRIED RICE | (OPTIONAL VEGETABLE & EGG)

Soft Braised Pork Belly, Grilled Prawn, Vegetable, & Spring Onion



PORK AND PRAWN FRIED UDON | (OPTIONAL VEGETABLE & EGG)

Soft Braised Pork Belly, Grilled Prawn, Vegetable, & Spring Onion



DESSERTS

STRAWBERRY MASCARPONE CREMEUX

Silky Strawberry & Mascarpone Cremeux with a delicate balance of fresh berry sweetness & rich creamy texture, served with Vanilla Ice Cream



BURNT BASQUE CHEESECAKE

Creamy Baked Basque Cheesecake with a beautifully caramelized exterior and luscious custard-like center, served with a delicate Vanilla Cream and Berry Compote.



LUSCIOUS TIRAMISU

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



CHOCOLATE LAVA CAKE

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



DAILY ICE CREAM & SORBET SELECTION

Chef's Selection of artisanal Ice Creams & Sorbets – One Scoop of Each.



Kindly inform your server if you are allergic to any ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Vegan, and gluten-free options are available upon request.

THE WATERFRONT



TREAT YOURSELF TO OUR CHEF'S PREMIUM CREATIONS,
AVAILABLE FOR A SUPPLEMENTARY CHARGE

GYOZA | 26

Wagyu Beef & Duck Foie Gras with Balsamic Teriyaki



SEAFOOD BOARD | 132

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



GRILLED WAGYU M4-5 TENDERLOIN FILLET STEAK 200G | 130

Wasabi Mashed Potato, Grilled Vegetable, Crispy Enoki Mushroom & Red Wine Jus



GRILLED WAGYU MB4-5 RIBEYE 200G | 125

Wasabi Mashed Potato, Grilled Vegetable, Crispy Enoki Mushroom & Port Wine Jus



15% DISCOUNT ON MENU PRICE APPLICABLE FOR EY PACKAGE

ALL PRICES IN THE MENU ARE SUBJECT TO 10% SERVICE CHARGE AND 17% TAX

