

THE
*W*ATERFRONT

TO START WITH

CEVICHE CLASICO

(LOCALLY SOURCED SUSTAINABLE)

Catch of the Day "Leche de Tiger", Onion, Coriander, Chili, Glazed Sweet Potato & Sweet Corn



ROCK SHRIMP

Shrimp tempura, Spicy Mayo, Leafy Green, Seeds, Negi & Vermicelli Rice Noodles



ATLANTIC SALMON CRUDO

Hand Cut Salmon, Avacado Salsa, Pink Radish & Jalapeno Sauce



OCTOPUS POKE BOWL

Wakame, Edamame, Radish, Takuwan, Cucumber & Ginger Soy



TUNA TIRADITO

(LOCALLY SOURCED SUSTAINABLE)

Hand Cut Yellow Fin Tuna, Dry Miso, Chives, 50% Yuzu, 50% Lemon, Golden Garlic & Aji Amarillo



CHICKEN NIKKEI SALAD

Crispy Fried Chicken, Coleslaw Mix, Leafy Green, Almond, Honey Mustard & Sesame



VEGETABLE GYOZA

Seasonal Vegetable, Mushroom, Green Onion, Sesame & Spicy Ponzu



ROAST CHICKEN K 'LAVA

Phyllo Pastry, Pepper and Walnut



SEA MUSTARD SALAD

Chuka Wakame, Cucumber, Takuwan, Green Onion, Radish & Ginger Ponzu



IFURU HEALTHY GARDEN GREEN

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



vegetarian vegan alcohol dairy gluten nuts pork seafood sesame soy spicy

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.

SOUP & TEMPURA

SWEET ONION TEMPURA

Tempura White Onion, Kaffir Lime, Yuzu Mayonnaise, Togarashi & Tempura Sauce



PRAWNS TEMPURA

Sri Lankan Prawns, Watermelon, Cilantro & Berry Infused Kombucha Ponzu



MISO SOUP

Tofu, Wakame, Shitake & Green Onion



SEAFOOD MISO SOUP

Shrimps, Reef Fish, Tofu, Wakame & Green Onion



CHICKEN NANBAN SOUP

Haricot Beans, Sous Vide Egg, Bok Choy, Wakame & Negi



MAINS COURSE

GRILLED JUMBO PRAWNS

Lemongrass, Basil Tempura & Aka Miso Bisque



IFURU REEF SEA WATER POACHED FLAKEY FISH

Freshly Caught White Fish, Sesame Spinach & Seaweed Beurre Blanc



BLACK ANGUS BEEF STRIPLOIN

Tender Braised Striploin, Celeriac Furikake, Balsamic Teriyaki Glazed Beetroot & Wasabi Pepper Sauce



SLOW COOKED PORK BELLY

Cooked with Aromatic Asian Herbs, Celeriac Furikake & Teriyaki Glazed Apple



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CHICKEN KATSU

Panko Breaded Chicken, Japanese Steam Rice, Tonkatsu & Fresh Herbs



LOCAL BONITO FRIED RICE

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



SEAFOOD UDON

Assorted Vegetable, Prawns & Soya Butter



NASU DENGAKU

Farm Tofu, Bell Pepper, Tempura Edamame & Orange Miso



ARROZ CON MARISCOS

Peruvian Spicy Rice with Prawn, Octopus, Squid & Parmesan Cheese



TERIYAKI CHICKEN ROULADE

Served with Broccoli, Carrots & Rice



PORK & PRAWN FRIED RICE

Rice Tossed in Garlic Prawn and Crispy Pork Belly



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DESSERTS

COCONUT PANNA COTTA

Mango Granita & Raspberry Sauce



PASTEL DE TRES LECHES

Burnt Milk Gelato



HAZELNUT PRALINE BASQUE BURNT CHEESECAKE

Salted Caramel & Hazelnut Nougat Gelato



CHOCOLATE LAVA CAKE

Warm Valrhona Guanaja Chocolate & Vanilla Bean Ice Cream



ICE CREAM AND SORBET SINGLE SCOOP SELECTED DAILY

Ice creams that may contain nuts will be announced to you



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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



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