

THE
*W*ATERFRONT

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



CATCH OF THE DAY - CEVICHE CHEFS WAY

Cucumber & Sweet Potato



SOFT SHELL CRAB BURGER

Bao Bun, Lime, Mayo, Apple & Cabbage



BANG BANG SHRIMP

Tobiko Caviar



VEGI GYOZA

Ponzu Sauce



CHICKEN BONBON

Salted Caramel & Sweet Corn Powder



GREEN TEA SOBA NOODLES TEMPURA

Agedashi Sauce & Shichimi



REEF FISH ROLL

Crepe, Leeks, Pok Choi, Nori & Prawn Bisque



BOUILLABAISSSE ASIA STYLE

Clams & Pan Fried Catch of the Day



MISO SOUP

Tofu, Carrot & Seaweed



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

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



SEPPIA NOODLES JUMPO PRAWN

Lime, Bell Pepper & Leeks



JAPANESE PORK BELLY WITH OKAYU

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.