

# THE WATERFRONT

The Waterfront Restaurant menu brings you culinary diversity of Global Food Culture inspired by the extravagance of popular Southeast Asian taste notes. Our Chefs aim to rely on the sustainability and support of the local growers and fishers and at the same time we love to cook with premium ingredients to conjure up an evening of exquisite delicacy.

Many of the herbs used in our dishes are grown & provided by Nihal, our devoted garden keeper of 'Veggie Patch'.

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# TO START WITH

## SEARED TUNA

Salad Vegetables | Kogi Vinaigrette | Crisp La Fen  

## SALMON TARTARE

Salsa Verde | Melon Gazpacho  

## PRAWNS & CHORIZO

Dried Olives | Puree of Cauliflower   

## BARREL OVEN ROASTED DUCK

Homemade Bao | Szechuan Peppercorn Sauce  

## TWICE COOKED PORK BELLY

Soft Tortilla | Caramelized Chili Fish Sauce  

## ROASTED EGGPLANT SALAD

Pickled Chilies & Lemon | Dukkah  

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# MAIN COURSE

## SEAFOOD TEMPURA

'Japchae' Sweet Potato Noodles | Kimchi | Roasted Eggplant  

## LINE CAUGHT REEF FISH

Sous Vide Fillet | Cream of Zucchini | Pickled Butternut Squash 

## BLACK ANGUS BEEF STRIPLOIN

Braised | Creamed Parsnip | Pan Jus 

## BARLEY RISOTTO

Ras-el-Hanout | Softened Onions | Chives Churned Butter   

## INDIAN HOMESTYLE BLACK DAL

Ghee | Fried Onions | Flat Bread   

# SIDES

Waterfront Green Salad / Herbs from the Garden  
/ White Balsamic & Mirin Emulsion 

French Fries

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# DESSERTS

## PRALINE CHOCOLATE MOUSSE CAKE

Whipped White Ganache, Dark Chocolate Sauce  

## COCONUT PANNA COTTA

Mango Granita, Raspberry Sauce  

## HOMEMADE ICE CREAMS & SORBETS SELECTED EACH DAY

Your waiting staff will let you know the flavours of today!