



LUNAR NEW YEAR

\$88 per person (min. 2 to dine)

Yusheng

Toss For Luck Yusheng (S)

Shredded vegetables, with fish noodles, torched scallops, ume sauce, burdock furikake and renkon chips.

Starter

Somen & Tomatoes (V, N)

Sudachi jelly, yuzu ohba kokabu, honey shoyu tomato.

Entrée

Good Egg, Bad Egg

Jammy ramen egg wrapped in shoyu chicken, fried golden, resting on curry hollandaise and a little chaos.

Mains (Choice of one)

Tori Koji

Slightly sweet, deeply savory spatchcock chicken, hugged by koji fermentation with forest whispered mushroom.

Katsu-Chop (P)

Crunchy pork katsu chop with a zippy wasabi salsa verde that snaps with heat and brightness.

Dessert (Choice of one)

Yuzu Tart (V, D)

Salted yuzu koji jam, diced apples and mascarpone in a sweet tart shell, it could legally qualify as a controlled substance

Roasted Panna Cotta (D, B)

Hojicha panna cotta, matcha dirt and candied chestnuts

V VEGETARIAN VV VEGAN GF GLUTEN FREE N NUTS
S SEAFOOD B BEEF P PORK A ALCOHOL D DAIRY

Give us a heads-up if you have any allergies or dietary restrictions. Prices displayed are in SGD and subject to tax and service charge.

A LA CARTE YUSHENG

Toss For Luck Yusheng (S) | \$58

SERVES 3-4

Shredded vegetables, with fish noodles, torched scallops, ume sauce, burdock furikake and renkon chips.



Illustrative image. Actual dish serves a table of 3-4.