



SECRETS, SPICES & VICES

AN AFTERNOON SOIRÉE

1–30 DEC 2020 • 2–6PM

FREE-FLOW

88 / GUEST

BLOODY MARY

Wyborowa vodka, tomato juice,
housemade spice mix

NEGRONI

Compendium Chendol gin, Campari,
Mancino rosso vermouth

MARGARITA

Don Julio tequila, housemade simple syrup,
lime juice, lemon

ROSÉ

Château de Berne Terres de Berne Rosé
Côtes de Provence | 2018 | apricot, freesia, peach

BEER

Asahi (Btl)

BAR SNACKS

BELINJO CRACKERS	9
belachan, kecap manis dip	
INDONESIAN PRAWN CRACKERS	9
belachan, kecap manis dip	
VEGETABLE CHIPS	9
salt & pepper	

SMALL BITES

PO'S NGOH HIANG	16
crispy beancurd skin wraps with handmade five spice pork filling, lotus root crisps	
GREEN BEAN SALAD ^(V)	16
snow peas, tomatoes, radish, walnuts, creamy yuzu tofu dressing	
TRADITIONAL KUEH PIE TEE	18
canapé cups with stewed pork, shrimp & root vegetable filling	
TRUFFLE & DUCK PIE TEE	19
canapé cups with braised pulled duck, burdock salad & truffle mash filling	
 KUROBUTA CHAR SIEW	20
pork collar, 24-hour sous vide, barbecued sweet & savoury caramelised finish	
 BARRAMUNDI SALAD ^(GF)	20
tangy Singaporean carpaccio with locally farmed raw barramundi, ginger flower, Red Boat fish sauce, chilli, sesame oil	
FERMENTED SHRIMP SOFT-SHELL CRAB	20
crispy umami prawn paste crabs, lime mayo	
 CHARCOAL-GRILLED IBERICO SATAY ^(GF)	21
pork skewers, 12-hour spice marinade, freshly grated pineapple & peanut dip	
XO CRAB CARROT CAKE	22
pan-fried with eggs, handpicked fresh flower crab, dried shrimp chilli	