

## Lunch Menu

3 courses, \$68+ /pax

### 1st Snack:

Obsibblue Prawn | Sour Plum | Yuzu Shoyu

### 2nd Snack:

Wagyu | Green Mango | Kaffir Lime

### 1st: Maguro

Cucumber | Tosazu | Green Apple

### Signature Seaweed Bread

### Main: Octopus

Iburi galkko | 5 grains | Mussels

OR

### Main: Yellow Chicken

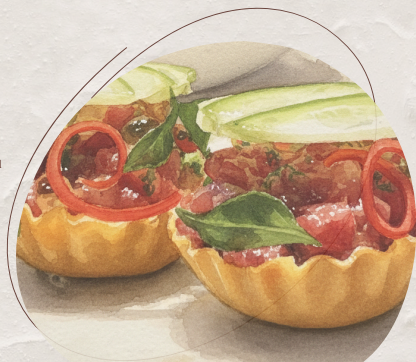
Carrot | Preserved Mustard | Maitake

### 3rd: Strawberry

Black Glutinous Rice | Pistachio | Cream Cheese

### Black Sesame & Maltose

Kaya-Misu



## Lunch Menu

5 courses, \$108+ /pax

### 1st Snack:

Obsibblue Prawn | Sour Plum | Yuzu Shoyu

### 2nd Snack:

Wagyu | Green Mango | Kaffir Lime

### 1st: Maguro

Cucumber | Tosazu | Green Apple

### Signature Seaweed Bread

### 2nd: Hokkaido Scallop

Foie Gras | Hokkigai | Okra

### 3rd: Amadaï

Turnip | Yuzu Kosho | Spiced Oil

### Main: Octopus

Iburi galkko | 5 grains | Mussels

OR

### Main: Yellow Chicken

Carrot | Preserved Mustard | Maitake

### 5th: Strawberry

Black Glutinous Rice | Pistachio | Cream Cheese

### Black Sesame & Maltose

Kaya-Misu

Arrive as guest, leave as Kin

# CE SOIR

# Dinner Menu

8 courses, \$228++/pax

## 1st Snack:

Obsiblu Prawn | Kinkan | Shiso

## 2nd Snack:

Ankimo | Mandarin | Hazelnut

## 3rd Snack:

Wagyu | Green Mango | Kafir Lime



## 1st: Hokkaido Scallop

Cherry Blossom | Turmeric | Cucumber

## 2nd: Wintermelon

Burdock Root | Zuwaigani | Abalone

## 3rd: Madai

Ume Koshi | Pineapple | Asparagus

## 4th: Signature Seaweed Bread

## 5th: Lobster

Shungiku | Chick Pea Miso | Yellow Wine

## 6th: Quail

Morel | Ginseng | Marmite

OR

## 6th: Kagoshima A4 Wagyu + 38

Morel | Ginseng | Carrot

## 7th: 5-Grains

Hotaru Uka | Petai | Bamboo Shoots

## 8th: Strawberry

Black Glutinous Rice | Pistachio | Cream Cheese

## Black Sesame & Maltose

Kaya-Misu



A deeply personal expression of modern Asian cuisine, refined with Japanese sensibilities. Each dish draws from Chef Seth's kampong childhood in Teluk Intan, Malaysia — memories of gathering eggs, seaside markets, and home-cooked traditions — reimagined with the finesse of Japanese ingredients and seasonal inspiration.

Kindly note that our food menu does contain raw seafood, beef, alcohol, dairy, pork, nuts, sesame and traces of soy.

Due to the size of our kitchen, we seek your kind understanding that we are unable to accommodate any last minute requests pertaining to special dietary needs.

Please kindly note that we are not able to accommodate celiac dietary, as well as any allergies to dairy, gluten, mushroom, allium, soy products and egg. Due to our nature as a seafood centric restaurant, we are unable to cater for non seafood dietaries in its entirety.

Arrive as guest, leave as Kin

# CE SOIR