

Lunch Menu

3 courses, \$78+ /pax

1st Snack:

Madai | Kumquat | Finger Lime

2nd Snack:

Wagyu | Green Mango | Kaffir Lime

1st: Hokkaido Scallop

Shiso | Somen | Spring Onion

Signature Seaweed Bread

Main: Yellow Chicken

Broccolini | Angelica Root | Carrot

OR

Main: Kurobuta

Mustard | Black Garlic | Broccolini

3rd: Strawberry

Black Glutinous Rice | Pistachio | Almond

Black Sesame & Maltose

Kaya-Misu



Lunch Menu

5 courses, \$128+ /pax

1st Snack:

Madai | Kumquat | Finger Lime

2nd Snack:

Wagyu | Green Mango | Kaffir Lime

1st: Hokkaido Scallop

Shiso | Somen | Spring Onion

Signature Seaweed Bread

2nd: Hotaru Ika

Egg Custard | Snow Crab | Iburigakko

3rd: Seasonal Fish

Pineapple | Sansho | Asparagus

Main: Yellow Chicken

Broccolini | Angelica Root | Carrot

OR

Main: Kurobuta

Mustard | Black Garlic | Broccolini

5th: Strawberry

Black Glutinous Rice | Pistachio | Almond

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 Ika | 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