



# EDEN

## THE BEGINNING

### THAI PAPAYA SALAD 18

Classic Thai shredded green papaya salad with king river prawn and fresh pomelo

### GRILLED ROMAINE SALAD 14

Charred hearts of romaine lettuce with classic sesame sauce

### ROASTED MUSHROOM & YUBA 16

Assorted roasted wild mushroom and beancurd skin with soy dressing

### PRAWNS & CLAMS 22

Diamond shell clam and fresh water prawn in rich umami broth of lemongrass and chilli

### TUNA CEVICHE WITH IKURA 26

Citrus cooked yellowfin tuna with kaffir coconut cream, Ikura and finger lime

### DUCK SALAD 24

Double-cooked confit duck leg, apple, yellow frisée and orange soy dressing

### EDEN CRAB CAKE (3 PCS) 26

Golden crab cake with mixed herb, spices and chilli lime aioli

### SWEET & SOUR CHICKEN 24

Stir-fried chicken tossed with sweet & sour sauce, onion, cucumber and pineapple

### COLD DRESSED DRUNKEN CHICKEN 22

Chinese wine marinated chicken with roasted peanut and cucumber slaw tossed in cold Szechuan dressing

### BEEF RENDANG 28

Slow-cooked beef cheek in coconut milk with Asian aromatics and spices

### SINIGANG FISH SOUP 16

A sour and savoury tamarind soup with a stew of vegetables and fish

## ON THE SIDE

### GARLIC FRIED RICE 12

Golden fried rice infused with a plethora of garlic aromas

### KENTANG PENYET 12

Fried red skin potato tossed in homemade sweet soy sauce

### ASIAN STIR FRY 12

Classic stir fry of seasonal vegetables

## •THE DESTINATION•

FOR SHARING (2 PERSONS)

### SZECHUAN T-BONE 138

Grain-fed beef seasoned with house made szechuan marinade

### GRILLED WHOLE RED SNAPPER 68

Stuffed with aromatics and served with sukang sawsawan vinegar and Colo-Colo

## THE JOURNEY

### STEAMED ATLANTIC COD FILLET 38

Cod fish steamed in banana leaf, served with cherry tomato and fermented black beans

### CRUSTED GRILLED PORK 34

Duroc pork chops coated with scallion and ginger, served with green beans

### LIME RIBEYE STEAK 38

Charred New Zealand grass-fed ribeye with watercress and fennel "waterfall" salad

### SATAY LAMB RACK 40

Grilled satay-style lamb chop served with charred broccolini and homemade peanut sauce

### SALMON SPICY COCONUT 32

Seared salmon in spicy coconut "curry" sauce served with Asian vegetables

### GRILLED CORIANDER & GARLIC CHICKEN 30

Marinated bone-in breast of chicken served with Asian chimichurri, kale and pine nuts crumble

## THE SWEET MEMORIES

### SPECIALTY CAKE 15

Please check with our service team for available cakes

### COCONUT PANDAN TART 14

Silky pandan cream with coconut caramel and Kaffir lime ice cream

### WHITE SESAME HOKKAIDO MILK PUFF 16

Fried sesame puff filled with creamy Hokkaido milk, served with lemon curd

### LEMONGRASS & GINGER JELLY 12

Lemongrass jelly with ginger syrup

This menu is available for Dinner.  
If you have any concerns regarding food allergies, please alert your server prior to ordering.

PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & 8% GOODS & SERVICES TAX

Updated: 25 September 2023