

EDEN

RESTAURANT

SET LUNCH

MONDAY TO FRIDAY | 12:00 PM TO 4:00 PM

2-COURSE AT 38

Choice of 1 The Beginning, Soup or Sweet Memories, and 1 The Main Journey

3-COURSE AT 48

Choice of 1 The Beginning or Soup, 1 The Main Journey and 1 Sweet Memories

4-COURSE AT 58

Choice of 1 The Beginning, 1 Soup, 1 The Main Journey and 1 Sweet Memories

THE BEGINNING

CURLY KALE SALAD (N)(VE)

Melon, Pea Puree, Grain Puff, Yuzu Chia Seed Vinaigrette

BABY ROMAINE SALAD (S)(D)

Grilled Prawns, Crispy White Bait, Hard-Boiled Egg

EDEN CRAB OTAK OTAK (S)(N)(D)

Sakura Prawns, Sweet Coconut Sauce

SOUP

CHARRED CORN POTAGE (D)(V)

Sweet Corn Tempura

LAKSA LOBSTER BISQUE (S)(D)

Grilled Hokkaido Scallop

ADD 6

THE MAIN JOURNEY

HOKKIEN MEE FETTUCCINI (S)(D)(P)

Tiger Prawns, Crunchy Pork Lardon

ROASTED TURMERIC-CUMIN CAULIFLOWER (G)(VE)

Petit Pois Puree

NYONYA DRY RUB CHICKEN BREAST (N)(D)

Asian Greens, Buah Keluak Sauce

GRILLED KUROBUTA PORK TENDERLOIN (P)(D)

Smoked Hoisin Jus, Roasted Garlic Crumble

PAN-ROASTED BARRAMUNDI (S)(D)(BAP)

King Oyster Mushroom, Edamame, Shao Xing Wine Nage

BLACK ANGUS GRAIN-FED SKIRT STEAK (180G) (N)(D)

Seasonal Greens and Kung Pao Brown Sauce

GRAIN-FED BLACK ANGUS FILET MIGNON (200 GM) (D)

Seasonal Greens, Sarawak Black Pepper Sauce

ADD 10

ON THE SIDE

COCONUT FLAKES EGG FRIED RICE (D)

ADD 6

KICAP MANIS FRIES (V)

ADD 6

SWEET MEMORIES


YAM ORH NEE GATEAU (D)(V)

Candy Ginko

OSMANTHUS CHIA SEED JELLY (VE)

Kaffir Lime Mango

Prices are subjected to 10% service charge & prevailing goods & services tax.


 (G) (D) (VE) (V) (S) (N) (P) (BAP)
 GLUTEN-FREE DAIRY VEGAN VEGETARIAN SEAFOOD NUTS PORK CERTIFIED
 If you have any concerns regarding food allergies, please alert your server prior to ordering.

MOCKTAILS - ADD 8

ATELIER'S LIMAU KASTURI

Homemade Limau Kasturi Cordial, Cane Sugar, Lime Juice, Soda

TRIPLE PEACH

SHOTT Triple Peach, Cranberry, Fresh Lime Juice, Soda

COCKTAILS, BUBBLES, ROSÉ OR WHITE/RED WINE - ADD 15

COCKTAILS

HUMMINGBIRD

Herradura Anejo Tequila, Giffard Lychee Liqueur, Roselle Syrup, Passionfruit, Calamansi

OLD TIMER

Naked Malt Blended Scotch, Spiced Demerara Syrup, Aromatic Bitters

BLUSHING EVE

The Botanist Gin, Gayuma Liqueur, Fresh Pink Grapefruit Juice, Santa Margherita Prosecco

BUBBLES

SANTA MARGHERITA PROSECCO P EXTRA DRY

ROSÉ WINE

GERARD BERTRAND, CÔTE DES ROSES, CÔTES DE PROVENCE, FRANCE

WHITE WINE

SAUVIGNON BLANC, CATALINA SOUNDS, MARLBOROUGH, NEW ZEALAND

RED WINE

SHIRAZ, MITOLO JESTER, MCLAREN VALE, AUSTRALIA