

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.

       
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

PANDAN BLOSSOM

Gin, Homemade Pandan Syrup, Lemon Juice, Lychee Liqueur

NUTTY LIME FIZZ

Vodka, Homemade Kaffir Lime Syrup, Frangelico, Lime Juice

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

ODFJELL ARMADOR MERLOT, MAIPO VALLEY, CHILE