



EDEN

RESTAURANT

THE BEGINNING

Great to Share

CURLY KALE SALAD (N)(VE)	18
Melon, Pea Puree, Grain Puff, Yuzu Chia Seed Vinaigrette	
BABY ROMAINE SALAD (S)(D)	25
Grilled Prawns, Crispy White Bait, Hard-Boiled Egg	
BI FENG TANG CRISPY SQUID (S)(D)	28
Pomelo Pulp, Mala Aioli	
EDEN CRAB OTAK OTAK (S)(N)(D)	29
Sakura Prawns, Sweet Coconut Sauce	
KAM HEONG GRILLED OCTOPUS (S)(N)	32
Kam Heong Glaze, Sarawak Pineapple Salsa	

BAO BUN

(2 pieces per serving)

SHRIMP PASTE CHICKEN (S)(D)	16
Pineapple Slaw, Sambal Aioli	
SINGAPORE CHILLI CRAB (S)(D)	18
Mozzarella Cheese, Pickled Cucumber	
STICKY PORK BELLY (P)(D)	18
Salted Vegetables	

SOUP

CHARRED CORN POTAGE (D)(V)	18
Sweet Corn Tempura	
LAKSA LOBSTER BISQUE (S)(D)	28
Grilled Hokkaido Scallop	

THE DESTINATION GRILL

Both dishes are served with Kichap Manis Fries and Kale Salad

FROM THE FARM*

Black Angus Fillet Mignon, Kurobuta Pork Tenderloin, Hae Bee Hiam Australian Lamb Rack, Crispy Shrimp Paste Chicken

OCEAN HARVEST*

Black Cod, Grilled Octopus, Tangy Coconut River Prawns, Bi Feng Tang Crispy Baby Squid

118 for 2 persons
(Additional 48 per person)

ON THE SIDE

CREAMY HAINANESE MAC & CHEESE (D)(V)	15
KICHAP MANIS FRIES (V)	15
SARAWAK PINEAPPLE SLAW (VE)	10
BRAISED WILD MUSHROOM (V)	15
1 to 2 persons	
COCONUT FLAKES EGG FRIED RICE (D)	11
1 to 2 persons	
3 to 4 persons	18
FRAGRANT JASMINE RICE	5

WOK DISHES

HOKKIEN MEE FETTUCCINI (S)(D)(P)	32
Tiger Prawns, Cruchy Pork Lardon	
RIVER PRAWNS, SCALLOP, LOCAL FARMED MUSSELS (S)(D)	44
Charcoal You Tiao, Tangy Coconut Gravy	

THE MAIN JOURNEY

ROASTED TURMERIC-CUMIN CAULIFLOWER (G)(VE)	28
Petit Pois Puree	
NYONYA DRY RUB CHICKEN BREAST (N)(D)	35
Asian Greens, Buah Keluak Sauce	
PAN-ROASTED BARRAMUNDI (S)(D)(BAP)	35
King Oyster Mushroom, Edamame, Shao Xing Wine Nage	
PAN-FRIED BLACK COD (S)(N)(MSC)	42
Thunder Tea, Wild Mushroom, Peanuts	
GRILLED KUROBUTA PORK TENDERLOIN (P)(D)	38
Smoked Hoisin Jus, Roasted Garlic Crumble	
HAE BEE HIAM AUSTRALIAN LAMB RACK (S)(D)	48
Sesame Fermented Sauce	
BLACK ANGUS GRAIN-FED SKIRT STEAK (180G) (N)(D)	48
Seasonal Greens and Kung Pao Brown Sauce	
GRAIN-FED BLACK ANGUS FILLET MIGNON* (200GM) (D)	58
Seasonal Greens, Sarawak Black Pepper Sauce	
YUKIMURO SNOW AGING A4 WAGYU (D) STRIPLOIN* (150GM)	98
Asparagus, Bordelaise Sauce	

SWEET MEMORIES

ONDE ONDE SUNDAE (D)(V)(N)	16
Gula Melaka, Brownie, Coconut Floss	
COCONUT FROZEN PARFAIT (D)(V)	16
Pink Peppercorn Pineapple Nage	
OSMANTHUS CHIA SEED JELLY (VE)	16
Kaffir Lime Mango	
SPECIALITY SWEET MEMORIES	15
Please check with our service team for available cakes and tarts	

*These items are not applicable for any discounts.
Prices are subjected to 10% service charge & prevailing goods & services tax.

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

