



EDEN

RESTAURANT

APERITIF

CLASSIC EDEN MOJITO 20
Rhun St Barth Rum, Lime, Mint, Raw Sugar,
Dash of Molasses, Splash of Soda Water

CHAMPAGNE 25
Maxime Blin Carte Blanche Brut NV, France

GRAPEFRUIT SPRITZ 20
No.3 London Dry Gin, Prosecco,
Grapefruit Juice, Aperol

ROSÉ WINE 15
Gerard Bertrand, Côte des Roses,
Côtes De Provence, France

APEROL SPRITZ 20
Aperol, Prosecco, Splash of Soda Water

RED WINE 20
Pinot Noir, Deep Down, Marlborough,
New Zealand (Bio-Dynamic)

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) 25
Pomelo Pulp, Mala Aioli

EDEN CRAB OTAK OTAK (S)(N)(D) 28
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

WOK DISHES

HOKKIEN MEE FETTUCCINI (S)(D)(P) 32
Tiger Prawns, Cruchy Pork Lardon

RIVER PRAWNS, SCALLOP, LOCAL FARMED MUSSELS (S)(D) 46
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-FRIED BLACK COD (S)(N) 38
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

GRAIN-FED BLACK ANGUS FILET MIGNON* (200GM) (D) 58
Seasonal Greens, Sarawak Black Pepper Sauce

YUKIMURO SNOW AGING A4 WAGYU (D) STRIPLOIN* (150GM) 118
Asparagus, Bordelaise Sauce

THE DESTINATION GRILL

Both dishes are served with Kichap Manis Fries and Kale Salad

FROM THE FARM*

Black Angus Filet 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 15

3 to 4 persons 23

COCONUT FLAKES EGG FRIED RICE (D) 11

1 to 2 persons 11

3 to 4 persons 18

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

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)

GLUTEN-FREE DAIRY VEGAN VEGETARIAN SEAFOOD NUTS PORK

If you have any concerns regarding food allergies, please alert your server prior to ordering.